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# Chicken Stock

## Ingredients

Chicken bones
Salt
Water
1 Onion
1 Carrot, medium
1 Stick of Celery
1 Bay leaf
1 Sprig of Thyme
3 Large sprigs of Parsley

## Preparation

1. Roughly cut all the vegetables
2. Place all the vegetables in a large pan and cover with water, add salt to taste
3. Bring the pan to the boil and simmer gently for 1 – 1.5 hours
4. Once cooked strain the contents and skim off the fat when cold

## Cooks Note