

Chicken Stock

- 5 # Chicken necks and backs
 - 1 Large onion, peeled and chopped
 - 1 Carrot, peeled and copped
 - 2 Stalks celery, peeled and chopped
 - 1 Head garlic, split crossways
 - 1 tsp. Black peppercorns
 - 1 ea. Bay leaf
- Lots of sprigs of fresh thyme

1. Place carcasses and organs (not livers!) into stockpot.
2. Place onions, carrots, and celery into pot.
3. Place garlic and herbs in pot. Cover with cold water and place on stove.
4. Bring to a boil and reduce heat to a minimal simmer. Skim fat and foam immediately! Cook 1-2 hours, skimming fat and foam regularly.
5. When done, skim fat and strain through a coarse mesh strainer. Strain again with a fine mesh strainer.