

Chicken Stock

- 2 lbs chicken scraps, including bones
- Cold water to cover (at least 8 cups)
- 1 large onion, peeled and stuck with 4 cloves
- 2 large cloves garlic, peeled
- 2 stalks celery, halved crosswise
- 2 carrots, unpeeled, cut into chunks
- 1 bay leaf
- 2 or more parsley sprigs or 1 Tbsp dried parsley flakes
- 1 tsp tarragon
- ½ tsp thyme
- ½ tsp dillweed
- ½ tsp freshly ground black pepper
- Salt, if desired, to taste

Place all ingredients in a large pot. Bring liquid to a boil, reduce heat, partially cover the pot and simmer stock for at least 1 hour.

Pour stock through a fine strainer or sieve into a container. Discard the solids.

Chill stock and remove solidified fat.