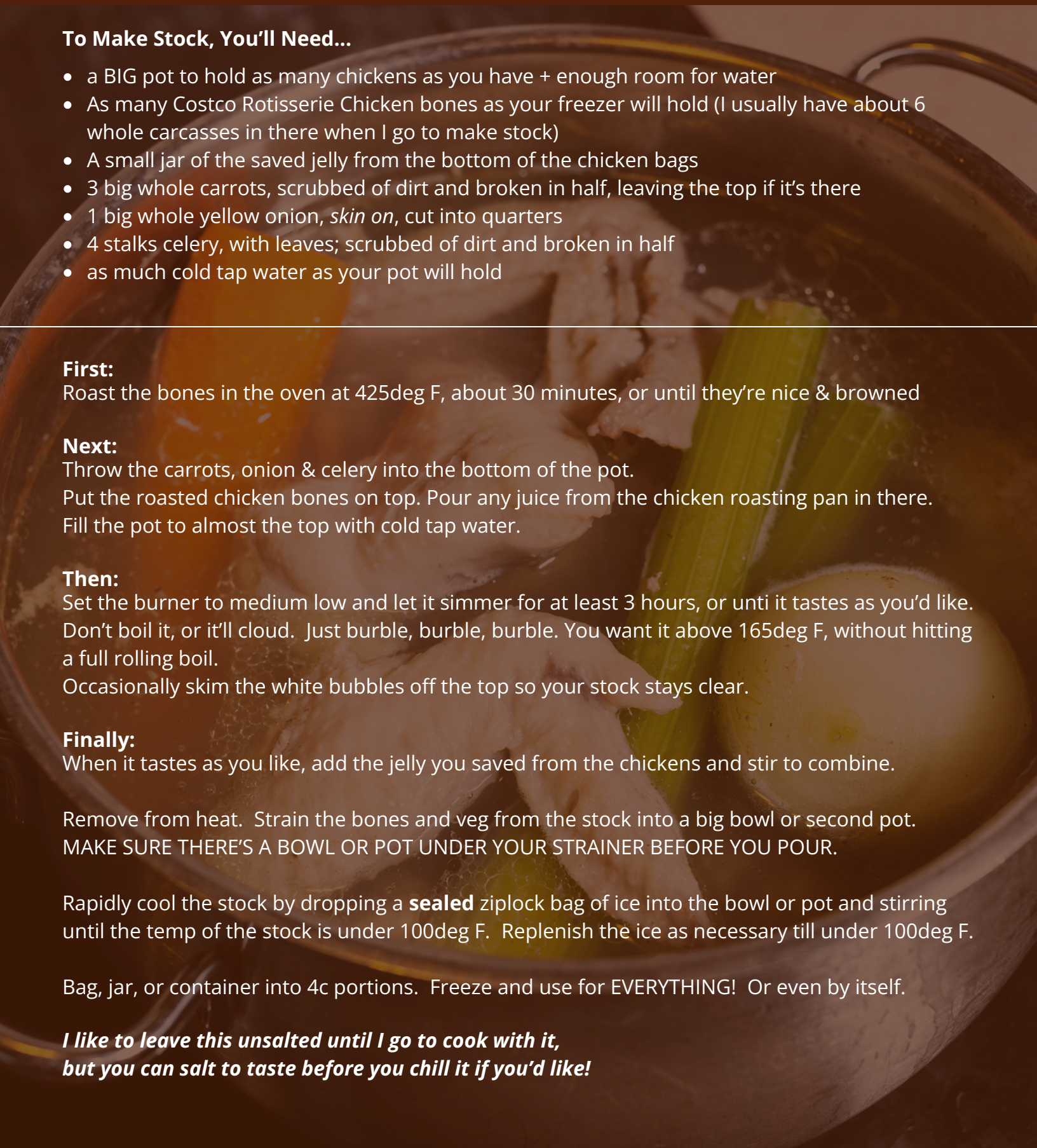
Chicken Stock

Buy Costco Rotisserie Chicken. Eat the meat. Discard the skin.
Freeze the bones. And save the jelly in the bag!



To Make Stock, You'll Need...

- a BIG pot to hold as many chickens as you have + enough room for water
- As many Costco Rotisserie Chicken bones as your freezer will hold (I usually have about 6 whole carcasses in there when I go to make stock)
- A small jar of the saved jelly from the bottom of the chicken bags
- 3 big whole carrots, scrubbed of dirt and broken in half, leaving the top if it's there
- 1 big whole yellow onion, *skin on*, cut into quarters
- 4 stalks celery, with leaves; scrubbed of dirt and broken in half
- as much cold tap water as your pot will hold

First:
Roast the bones in the oven at 425deg F, about 30 minutes, or until they're nice & browned

Next:
Throw the carrots, onion & celery into the bottom of the pot.
Put the roasted chicken bones on top. Pour any juice from the chicken roasting pan in there.
Fill the pot to almost the top with cold tap water.

Then:
Set the burner to medium low and let it simmer for at least 3 hours, or unti it tastes as you'd like.
Don't boil it, or it'll cloud. Just burble, burble, burble. You want it above 165deg F, without hitting a full rolling boil.
Occasionally skim the white bubbles off the top so your stock stays clear.

Finally:
When it tastes as you like, add the jelly you saved from the chickens and stir to combine.

Remove from heat. Strain the bones and veg from the stock into a big bowl or second pot.
MAKE SURE THERE'S A BOWL OR POT UNDER YOUR STRAINER BEFORE YOU POUR.

Rapidly cool the stock by dropping a **sealed** ziplock bag of ice into the bowl or pot and stirring until the temp of the stock is under 100deg F. Replenish the ice as necessary till under 100deg F.

Bag, jar, or container into 4c portions. Freeze and use for EVERYTHING! Or even by itself.

I like to leave this unsalted until I go to cook with it,
but you can salt to taste before you chill it if you'd like!