Roasted Chicken Broth

Jacob · 30/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

4 hrs 20 mins

Description

Start this flavorful chicken broth by roasting the chicken first then use all the dark meat to fortify the broth

Ingredients

- - 1 (3 1/2) pound chicken
- giblets removed - 1 onion
- peeled and quartered - 1 rib celery
- cut in chunks - 2 teaspoons kosher salt - 3 cloves garlic
- lightly smashed - 1 tablespoon ketchup - 2 quarts cold water
- or more as needed

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Place chicken
2. onion
3. and celery in a Dutch oven. Sprinkle salt over the top of the chicken. Roast chicken
4. uncovered
5. in the preheated oven until chicken is no longer pink inside
6. the skin is browned
7. and an instant-read thermometer inserted into the thickest part of a thigh reads 160 degrees F (70 degrees C)
8. 45 minutes to 1 hour. Transfer chicken to a plate until cool enough to handle. Once cool
9. pick the meat from the bones; set aside chicken breast meat in a bowl for another purpose. Cover bowl of breast meat with plastic wrap and refrigerate. Discard chicken skin. Remove chicken fat from Dutch oven
10. leaving the brown flavor bits in the bottom of the Dutch oven. (See note for reserving drippings if desired.) Place the Dutch oven over medium-high heat. Return chicken bones and dark meat from drumsticks and thighs to the pot. Add garlic cloves
11. ketchup and cold water. Bring to a boil
12. and use a spoon to scrape up and dissolve the brown flavor bits from the bottom of the Dutch oven. Reduce heat to low and simmer for 3 hours
13. adding more water if needed to retain same level. As broth simmers
14. occasionally skim off and discard any foam that rises to the surface. Remove and discard bones
15. meat and vegetables. Strain broth through a fine mesh sieve to serve or use in recipes. Baking Nana Editor's Note: The nutrition data for this recipe includes the full amount of the chicken and vegetables. The actual amount consumed may vary. If using this broth to make Chef John's Homemade Chicken Noodle Soup
16. reserve 2 tablespoons of melted chicken fat from Dutch oven after roasting.