Chicken Broth

Jacob · 30/09/2024



Prep Time

2 hrs 15 mins

Dificult

Medium

Servings

24

Description

Great soup makes great broth Makes a lot but so much better than the canned storebought or bouillon cubemade broth Use it in any recipe calling for broth

Ingredients

- - 14 quarts water - 2 (5 pound) whole chickens
- skinned and trimmed of fat - 4 pounds carrots
- cut into chunks - 3 pounds celery
- cut into chunks - 3 large sweet onions
- cut into chunks - 6 leeks
- trimmed and chopped - 14 tablespoons sea salt - 3 tablespoons chopped garlic - 3 tablespoons garlic powder - 2 tablespoons crushed dried rosemary - 2 tablespoons dried parsley - 1 tablespoon dried thyme - 1 bunch fresh parsley
- chopped (Optional)

Instructions

1. Combine water
2. chicken
3. carrots
4. celery
5. onions
6. leeks
7. sea salt
8. garlic
9. garlic powder
10. rosemary
11. dried parsley
12. and dried thyme in a large stock pot; partially cover pot with a lid. Bring mixture to a boil
13. reduce heat
14. and simmer until chicken is fully cooked and falling off the bone
15. about 2 hours. Remove chicken from pot. Stir in fresh parsley until wilted
16. 2 to 3 minutes. Remove broth from heat and allow to cool slightly. Strain broth into freezable 2 to 4 cup containers. Use immediately or freeze. Cook’s Note When using frozen broth
17. either thaw it in the microwave or refrigerator
18. or put it directly into a pot and thaw it on the stovetop. Editor's Note: The nutrition data for this recipe includes the full amount of all the chicken
19. vegetables
20. and salt. The actual amount of those ingredients consumed will vary.