Chef John39s Homemade Chicken Stock

Jacob · 30/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

13 hrs 40 mins

Description

A homemade chicken stock recipe theres nothing quite like it It does take a long time to simmer but the procedure is really quite simple

Ingredients

- - 3 pounds chicken necks and backs - 1 large onion
- skin on
- sliced into 6 segments - 2 carrots
- cut into chunks - 1 stalk celery
- cut into chunks - 2 cloves garlic
- peeled - 4 sprigs chopped fresh thyme - 1 bay leaf - 3 quarts cold water

Instructions

1. Combine chicken
2. onion
3. carrots
4. celery
5. garlic
6. thyme
7. and bay leaf in a large stockpot; pour water into the pot. Bring to a gentle simmer over medium-low heat
8. being careful not to let the mixture come to a boil. Once simmering
9. skim off any foam or impurities that accumulate on the surface of the water and reduce the heat to low. Gently simmer the mixture on low for 12 hours
10. skimming off any foam as needed. Remove stockpot from heat and let cool for 1 hour. Pour stock through a fine strainer and transfer to food-safe containers.