Turkey Stock

Jacob · 30/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

1 hr 30 mins

Description

Make a great turkey stock with the carcass and then create wonderful soups This recipe is the basic stock recipe my greatgrandma used and her mother before her Once you have a basic stock you can add leftovers use it to cook rice or make a soup with dumplings the uses are endless Hot stock with a few veggies and alphabet pasta is a great afterschool warmup I have soup made in the fridge so hubby can snack on it instead of junk

Ingredients

- - 1 turkey carcass - 3 onions
- coarsely chopped - 1 pound carrots
- coarsely chopped - 1 bunch celery
- coarsely chopped - 1 green bell pepper
- coarsely chopped - 3 cloves garlic - 4 cubes chicken bouillon - 1 tablespoon whole black peppercorns
- or to taste - 3 bay leaves - water to cover

Instructions

1. Combine turkey carcass
2. onions
3. carrots
4. celery
5. green bell pepper
6. garlic
7. chicken bouillon cubes
8. peppercorns
9. and bay leaves in a stockpot; pour in enough water to cover. Bring mixture to a boil
10. reduce heat
11. and simmer until flavors blend
12. about 1 hour. Remove stockpot from heat and let sit for 15 minutes. Strain stock through a cheesecloth and discard solids. Cook’s Note I keep ends of root veggies and tops of bell peppers to use in meat stock when I make soup from leftover Sunday roast. Leaving the skin on the onion will darken stock and add more taste. I use roasted peppers and whole roasted garlic.