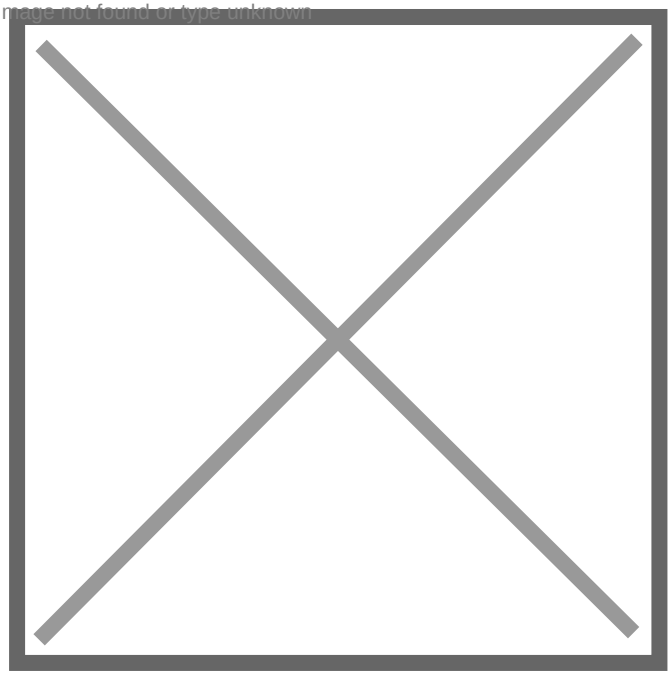
# Instant Pot Chicken Stock Bone Broth

Jacob · 30/09/2024

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**Prep Time**

45 mins

**Dificult**

Medium

**Servings**

3 hrs 40 mins

## Description

Best bone broth that consistently gels Any roast chicken will do but a great way to use your leftover store bought rotisserie chickens

## Ingredients

— - 2 medium onions - 2 stalks celery

— with leaves - 2 medium carrots - 2 cloves garlic - 2 ½ pounds chicken carcass - 2 bay leaves - 2 tablespoons soy sauce - 1 tablespoon cider vinegar - 2 teaspoons whole black peppercorns - ½ teaspoon dried marjoram - ½ teaspoon dried thyme - 8 cups water

— or as needed

## Instructions

1. Without peeling any skin or trimming any ends
2. prepare vegetables: Roughly chop onions. Roughly slice celery and carrots. Smash garlic gloves. Place chicken carcasses in a 6-quart multi-functional pressure cooker (such as Instant Pot). Add onions
3. celery
4. carrots
5. garlic
6. bay leaves
7. soy sauce
8. vinegar
9. peppercorns
10. marjoram
11. and thyme. Loosely pack down. Add enough water to reach the max fill level. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 2 1/2 hours. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions for 45 minutes. Unlock and remove the lid. Use a mesh strainer to strain solids from liquids. Cool and remove the solidified layer of fat if you wish.