# Chicken Feet Stock

Jacob · 30/09/2024



**Prep Time**

1 day 15 mins

**Dificult**

Medium

**Servings**

28

**Description**

This is a rich velvety gelatinous chicken stock that is much healthier and better tasting than any you can buy This yields 7 quarts of stock which can be canned or frozen

**Ingredients**

— - 8 pounds chicken feet - 2 medium rotisserie chicken carcasses - 8 carrots

— chopped - 8 stalks celery

— chopped - 2 medium onions

— halved and skins left on - 1 bunch fresh thyme - 2 teaspoons garlic powder - 2 teaspoons salt - 1 tablespoon whole black peppercorns - 2 teaspoons ground black pepper - 2 large bay leaves - water to cover

**Instructions**

1. Combine chicken feet
2. chicken carcasses
3. carrots
4. celery
5. onions
6. thyme
7. garlic powder
8. salt
9. peppercorns
10. pepper
11. and bay leaves in a 12-quart stockpot. Cover with water. Bring to a boil over high heat
12. reduce to a simmer
13. and simmer for 24 hours. Add some water if necessary. Stir occasionally. Strain through a colander lined with cheesecloth.