Basic Beef Stock

Jacob · 30/09/2024



Prep Time

6 hrs 5 mins

Dificult

Medium

Servings

8

Description

Rich hearty beef stock

Ingredients

— - 6 pounds beef soup bones - 1 large onion - 3 large carrots

— cut into 1-inch chunks - 12 ½ cups water

— divided - 1 large tomato - 1 medium potato

— unpeeled

— cut into chunks - 2 stalks celery

— including some leaves

— cut into thirds - ½ cup chopped parsnip - 4 sprigs fresh parsley - 1 tablespoon salt - 2 teaspoons dried thyme - 2 cloves garlic - 1 bay leaf - 8 whole black peppercorns

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Trim root end off onion
2. then slice or quarter onion
3. peel and all. Place onion and carrots into a large
4. shallow roasting pan with beef bones. Roast
5. uncovered
6. in the preheated oven
7. turning bones occasionally
8. until bones are well browned
9. about 30 minutes. Drain off fat. Transfer browned bones
10. onion
11. and carrots to a large soup pot or Dutch oven. Pour 1/2 cup water into the roasting pan and rinse; pour this liquid into the soup pot. Add tomato
12. potato
13. celery
14. parsnip
15. whole parsley sprigs
16. salt
17. thyme
18. garlic
19. bay leaf
20. and peppercorns to the pot. Pour in remaining 12 cups water and bring to a boil. Reduce the heat
21. cover
22. and simmer for 5 hours. Strain stock. Discard meat
23. vegetables
24. and seasonings. Recipe Tip Clarify stock for clear soup: To remove solid flecks too small to be strained out with cheesecloth
25. combine 1/4 cup cold water
26. 1 egg white
27. and 1 crushed eggshell in a bowl. Add to the strained stock and bring to a boil. Remove from heat and let stand for 5 minutes. Strain again through a sieve lined with cheesecloth.