Homemade Chicken Stock

Jacob · 30/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

1 hr 35 mins

Description

This homemade chicken stock adds so much flavor to soups sauces gravies and more

Ingredients

— - 1 pound chicken parts - 1 large onion

— quartered - 3 stalks celery ribs with leaves

— cut into 1-inch pieces - 1 large carrot

— cut into 1-inch chunks - 1 ½ teaspoons salt - 3 whole cloves - 6 cups water - ¼ cup cold water (Optional) - 1 large egg (Optional)

Instructions

1. Place chicken parts
2. onion
3. celery
4. carrot
5. salt
6. and cloves in a large soup pot or Dutch oven. Add 6 cups water. Bring to a boil. Reduce heat
7. cover
8. and simmer for 1 hour. Remove chicken and vegetables. Strain stock. Skim fat off the surface. To clarify stock for clear soup
9. removing solid flecks that are too small to be strained out with cheesecloth
10. follow this method: Separate egg white from egg yolk and reserve the shell. Combine 1/4 cup cold water
11. egg white
12. and crushed eggshell in a small bowl. Add to strained stock and bring to a boil. Remove from heat and let stand for 5 minutes. Strain again through a sieve lined with cheesecloth.