

# Homemade Chicken Broth

*Makes about 3 quarts*

## INGREDIENTS

|   |                              |
|---|------------------------------|
| 3 pounds whole chicken (drumstick plus thigh) | 1 tsp kosher salt            |
| 1 white onion, quartered                      | 1 tsp black peppercorns      |
| 2 carrots, peeled and halved crosswise        | 1 bunch parsley and/or thyme |
| 2 celery stalks, halved crosswise             | 1 bay leaf                   |

# Homemade Chicken Broth

*continued*

## DIRECTIONS

1. In a large stockpot, combine the chicken legs, onion, carrots, celery, salt and peppercorns. Tie the parsley and/or thyme and bay leaf together with kitchen string and add it to the pot. Add 4 quarts cold water.
2. Bring the water to a gentle boil over medium-high heat. Immediately reduce the heat to a gentle simmer. Cook until the chicken is cooked but still has flavor, about 40 minutes. Use tongs to remove the chicken legs to a platter or baking sheet. Let stand just until cool enough to handle with a knife and fork. Remove the meat from the bones. (Set the meat aside to use in another recipe. Store in a covered container in the refrigerator for up to 3 days.)
3. Return the skin and bones to the stockpot and continue to gently simmer for 1 hour. Strain the broth through a mesh sieve and discard the solids.
4. Store the broth in covered containers in the refrigerator for up to 3 days or freeze for up to 2 months.

*for your 4x6 card - trim along the dotted line*