

Giblet Stock

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	olive oil
		neck, heart, gizzard and wing tips from 14 lb turkey
4	medium	carrot - peeled and chopped
3	medium	celery stalk - chopped
2	large	onion - chopped
1	teaspoon	dried marjoram
1	teaspoon	dried thyme
2		bay leaf
5 1/2	cups	low salt chicken broth
1 1/2	cups	medium-dry sherry
1		cinnamon stick
1	teaspoon	whole cumin seeds
1	teaspoon	whole coriander seeds

Heat oil in heavy large saucepan over medium-high heat. Pat turkey parts dry; add to pan and saute until evenly browned, about 15 minutes. Add carrots, celery, onion, marjoram, thyme and bay leaves. Reduce heat to low, cover and cook until vegetables are tender, stirring occasionally, about 15 minutes. Add chicken broth, sherry, cinnamon, cumin and coriander. Bring to a simmer, cover partially and cook 1 hour, stirring occasionally. Strain turkey stock; discard solids in strainer. Spoon off fat. Season to taste with salt and pepper. Add more chicken broth to equal 5 1/2 cups liquid. Cool slightly. Chill uncovered until cold, then cover and keep chilled.

Yield: "5 1/2 cups"