

# Homemade Chicken Stock

Amount	Measure	Ingredient - Preparation Method
3		5 lb chickens
3	large	onions - unpeeled and quartered
6		carrot - unpeeled and halved
4		celery stalks with leaves - cut into thirds
4		parsnips - unpeeled and cut in half
20	sprigs	flat leaf parsley
15	sprigs	fresh thyme
20	sprigs	fresh dill
1	head	garlic - unpeeled and cut in 1/2 crosswise
2	tablespoons	kosher salt
2	teaspoons	whole black peppercorn

Place the chickens, onions, carrots, celery parsnips, parsley, thyme, dill, garlic, salt and peppercorns in a 16 to 20 qt stockpot with 7 quarts of water and bring to a boil. Skim surface as needed. Simmer uncovered for 4 hours. Strain the entire contents through a colander, discarding the chicken and vegetables, and chill. Discard hardened fat, then pack the broth into quart containers.

Yield: "6 quarts"