

Chicken Stock

FRYER CHICKEN (NOT A HEN)
1 CARROT CUT IN 4 SECTIONS
2 STALKS OF CELERY (CUT IN LARGE SECTIONS)
1/2 STICK OF MARGERINE OR SALTED BUTTER
1 KNORR CHICKEN BOUILLON
1 ONION (PEELED & QUARTERED)
1 LEEK (INSIDE WHITE PART) OPTIONAL

Boil chicken with seasonings breast down on low simmer for 2.5 hours. This gives time for bones to flavor stock. Take chicken out with two large spoons and place on a platter. (take chicken off bones after it cools) discard bones and fat.

NOTE: When you boil a chicken this long the cartilage becomes like gel. Be careful not to add it in with chicken meats.

Pour stock into to quart mason jars. Place the lids on them and wash well with soapy water. Refrigerate stock. The fat from chicken should form a seal on top of broth. When there is a good thick fat seal you can turn it upside down and the broth stays put.

With a good fat seal, broth can be stored in refrigerator up to 4 months.

Once fat seal is broken use within 3 days.