## CHICKEN STOCK







## **INGREDIENTS**

carcass of at least one chicken

Per chicken, add,

- 1 carrot, roughly chopped
- 1 celery rib, roughly chopped
- ½ onion, roughly chopped

1tbsp kosher salt

6 cups cold water

## **DIRECTIONS**

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- **1** Add chicken carcass to deep pot.
- 2 Add all vegetables and salt and cover with water.
- 3 Allow to simmer for at least 2 hours, skimming "scum" from surface every 30 minutes.

WORKING TOGETHER:









Saputo