

THE PROS KNOW

"Freeze your stocks, soups, and other liquids in Ziploc bags so they lie flat. We call it a filing system, because they'll stack nicely in the freezer. They also defrost faster, because you just lay the bag under hot running water."

—Sean Brock, Husk, Charleston, SC



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BROWN CHICKEN STOCK
9/1

This Is the Most Important Thing You'll Make All Week

Store a few labeled containers of rich, concentrated Brown Chicken Stock in your fridge or freezer to add restaurant-quality flavor to sauces and soups.

Brown Chicken Stock

MAKES 4 CUPS

- 5 lb. uncooked, meaty chicken bones or chicken wings
- 1 Tbsp. vegetable oil
- 1 large onion, diced
- 2 carrots, peeled, diced
- 2 celery stalks, diced
- 2 Tbsp. tomato paste
- 10 black peppercorns
- 10 flat-leaf parsley sprigs
- 6 thyme sprigs
- 1 bay leaf

Arrange a rack in top third of oven and another rack in bottom third; preheat to 450°. Spread bones on a large roasting pan. Place in oven on lower rack and roast until deeply brown, 45 minutes–1 hour. Transfer bones to a large pot. Spoon off fat from juices in pan. Place pan on stove over medium-high heat. When browned bits begin to sizzle, pour in 2 cups water. Bring to a simmer, scraping up browned bits with a wooden spoon. Pour into pot with bones.

Meanwhile, coat the bottom of another roasting pan or a rimmed baking sheet with oil. Add onion, carrots, and celery to pan and roast on upper rack for

20 minutes. Remove pan from oven. Stir in tomato paste. Return to oven and roast until deeply browned, about 10 minutes.

Scrape vegetables from roasting pan into pot. Add peppercorns, parsley, thyme, bay leaf, and 14 cups water to pot. Place pot over high heat and bring to a boil. Reduce heat and simmer for 3–3 1/2 hours. Strain stock, discarding solids. Return stock to pan. Bring to a boil, reduce heat to medium, and gently simmer until reduced to 4 cups, about 1 1/2 hours (time will vary depending on size of pot). Chill. Store up to 3 days in refrigerator or freeze up to 3 months.