ROTISSERIE CHICKEN STOCK

A simple way to make the most of your chicken.



MAKES 6–8 CUPS • SIMMER 3–4 HOURS

INGREDIENTS

- [ ] **Chicken carcass:** 1 (bones, skin & meat scraps)
- [ ] **Onion**: 1 large (quartered)
- [ ] **Carrots**: 2 (roughly chopped)
- [ ] **Celery**: 2 stalks (roughly chopped)
- [ ] **Garlic**: 3 cloves (smashed)
- [ ] **Bay leaves**: 1–2
- [ ] **Black peppercorns**: ½ teaspoon
- [ ] **Parsley or thyme**: a few sprigs (optional)
- [ ] **Cold water**: 8–10 cups (enough to cover)

DIRECTIONS

1. **Fill the pot.** Add the carcass, vegetables and seasonings to a large pot. Cover with cold water by about 1 inch.
2. **Simmer.** Heat over medium-high, then reduce to low. Simmer partially covered for 3–4 hours. Avoid a rolling boil; add water if bones become exposed.
3. **Strain**. Pour through a fine-mesh strainer into a bowl or pot. Discard bones and vegetables.
4. **Taste & Finish.** Add salt only if needed—the chicken is already seasoned. For richer stock, simmer strained liquid uncovered to reduce.

COOL & STORE

Cool quickly in shallow containers.

- **Refrigerate** within 2 hours. then up to 3–4 days.
- **Freeze** 2–3 months for best quality.

QUICK TIPS

Leave room for expansion and label with the date!

- 1-cup portions for sauces and sides,
- 2–4-cup portions for soups.

USE IN

- Chicken & rice
- Chicken noodle soup
- Chicken tortilla soup
- White chicken chili
- Chicken pot pie filling
- Homemade gravy
- Mashed potatoes—swap in a little for some of the milk
- Couscous or quinoa—use instead of water
- A quick pan sauce
- A splash for cooking vegetables