

Chicken Stock

Description:

Serving Size: 50 Liters

Categories: Stocks

Cost Per Serving	
\$	0.18

Action **Date** **Initials**

Created: 7/1/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
40.000	kg	Chicken bones		
65.000	lt	Cold water		
4.000	kg	Onions	peeled, chopped	20-100000835
4.000	kg	Carrots	peeled, chopped	20-100000811
2.000	kg	Celery	chopped	20-100000813
0.050	kg	Thyme		20-100000886
0.200	kg	Parsley stems		20-100000839
0.050	kg	Bay leaves, dry (5)		20-100001270
0.010	kg	Whole cloves (10)		20-100001280
0.010	kg	Peppercorns	crushed	20-100001296

Method of Preparation:

- Place the bones into a large stock pot and cover with cold water; bring to a boil, reduce to a simmer.
- Remove any white residue and fat that comes to the top of the water.
- You must remove this otherwise the stock will become cloudy.
- Add the onions, carrots, celery, thyme, bay leaves, cloves and peppercorns to the pot and bring the stock back to a boil, reduce to a simmer.
- Allow to simmer for 3-4 hours occasionally skimming off any unwanted residue.
- Strain