

Homemade Beef Stock

Makes 4 quarts

Ingredients

4 pounds meaty beef bones
4 pounds meaty veal bones
4 onions, unpeeled, quartered
2 carrots, quartered

Bouquet Garni:

8 fresh flat leaf parsley sprigs
2 fresh thyme sprigs
2 bay leaves

4 celery stalks, quartered
8 quarts water

Preparation

Preheat oven to 450 degrees.

Spread beef and veal bones out in 2 roasting pans (if halving the recipe, one pan will do).
Add onions and carrots to the pans and place in oven to roast for one hour, turning occasionally.

Make Bouquet Garni: wrap parsley, thyme, and bay leaves in cheesecloth and tie securely with twine.

When bones and vegetables have browned well, remove pans from oven.
Using tongs, place everything into a large stock pot, preferably 10- 12 quart.

Straddle roasting pans over burners on stovetop.
Add 2 cups of water to deglaze each pan and bring to a boil over high heat.
Scrape up brown bits from bottom of pan, about 2 to 4 minutes.

Pour liquid from roasting pans into stock pot.
Add celery, bouquet garni, and 8 quarts of water, and bring to a boil.
Skim froth that rises to the top of the pot.
When stock no longer produces any froth, lower heat and bring it down to a simmer.
Leave uncovered and cook the stock until liquid is reduced by half, about 4 hours.

Allow stock to cool.

In a chinois or large strainer, strain liquid and solids into another soup pot or large bowl.
Push down on the solids in the strainer to extract all the liquid.

If using stock right away, skim off the fat.

If not, cover and refrigerate overnight; the fat will solidify, making it easier to remove.

Use a large spoon to skim fat from top of the stock.

Stock will be gelatinous--measure and divide into 2 and 4 cup containers and freeze until needed.

A great rich, beefy component to have on hand for many soups and stews.

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