

# Turkey Stock



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Recipe by: Laura Vitale

*makes about 4 quarts*

**Prep Time: minutes**

**Cook Time: minutes**

## Ingredients

\_\_ Leftovers from a Large Turkey, bones and all

\_\_ A few Sprigs of Rosemary

\_\_ A few Sprigs of Fresh Thyme

\_\_ 1 Bunch of Fresh Parsley

\_\_ 2 Tbsp of Olive Oil

\_\_ 2 Onions, Quartered

\_\_ 3 Large Carrots, cut into large chunks

\_\_ 4 Stalks of Celery, cut into large Chunks

\_\_ 2 Bay Leaves

\_\_ 1 Tbsp of Black Pepper Corns

\_\_ 16 cups of Water

\_\_ Salt

1) In a large pot (one big enough to hold all of your ingredients) over medium high heat, add the oil and let it get hot, add the veggies and cook them for a few minutes or until they begin to develop some color.

2) Add the turkey carcass and all of the remaining ingredients, bring the mixture to a boil, reduce the heat to low and let it simmer for about 1-½ hours.

3) Allow the stock to cool completely, strain through a fine sieve, discard all the solids and pour the liquid into containers with a tight fitting lid.

4) Store in the fridge for up to a week or in the freezer for up to 3 months.

