

## **RICH TURKEY STOCK**

**SOURCE: FOOD & WINE 11/01**

### **INGREDIENTS:**

7 lbs turkey parts (e.g., wings, thighs, drumsticks)	14 C Water
Reserved turkey neck + wing tips (optional)	1 large onion, thickly sliced
1 large carrot, thickly sliced	
1 large celery rib, thickly sliced	2 garlic cloves, sliced
1 tsp Kosher salt	freshly ground pepper

### **DIRECTIONS:**

Preheat oven to 400° F. In large roasting pan, roast turkey parts about 1 hour, turning occasionally, till well browned - transfer to large pot.

Set roasting pan over 2 burners - add 3 C water & boil, scraping up browned bits from bottom of pan. Add liquid to the pot.

Add neck & wing tips to pot along with onion, carrot, celery, garlic, salt + several pinches of pepper & remaining 11 C water. Bring to boil - reduce heat to moderately low - cover partially & simmer stock about 2 1/2 hours. Strain stock & skim fat before using.  
(*Stock can be refrigerated for 3 days or frozen for 1 month*)

Makes: about 3 quarts