



Vegetable Stock

SERVINGS

4

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RECIPE SOURCE
Kitchen on Fire

Ingredients

5 pints cold water
4 each onions, rough chop
4 each carrots, rough chop
4 ribs celery, rough chop
½ lb mushrooms, quartered
3 large bell peppers
5 each peppercorns
2 each bay leaves, whole broken in half
2-3 sprigs thyme
1/3 bunch parsley , whole
3 each cloves, whole
5 cloves garlic, crushed

Cooking Instructions

1. Place everything in a stockpot, cover. For a richer stock, uncover the pot to allow to reduce. Bring to a high simmer and reduce to a low simmer. Simmer for 45 minutes. Covered you can simmer on very low for 4-5 hours. Skim as necessary.
2. Strain through a fine strainer or chinois. Cool in an ice bath, package, and label. Refrigerate or freeze.

Recipe Tags

stockpot with lid chef's knife fine
metal strainer virtual cooking