

BROWN CHICKEN STOCK

3 LBS CHICKEN BONES (CARCASSES)
2 LBS FEET (CHINATOWN) FEET HAVE LOTS OF COLLAGEN
2 LARGE ONIONS
2 HEADS OF GARLIC
1 BUNCH OF CELERY
3-INCH PIECE OF FRESH GINGER
1 LARGE LEEK
BOUQUET GARNIE - 8 SPRIGS OF THYME, 8 PARSLEY STEMS, 1
BAY LEAF TIED WITH A STRING.

PREHEAT THE OVEN TO 350

SPREAD THE CARCASSES ON A RIMMED COOKIE SHEET AND ROAST FOR ABOUT ONE HOUR OR UNTIL THE BONES ARE NICELY BROWNED.

MEANWHILE, PEEL AND QUARTER THE ONIONS. TUCK IN AMONG THE CHICKEN AND ROAST THEM AS WELL.

TRIM THE ROOT END AND GREEN PART OF THE LEEK. SPLIT LENGTHWISE AND WASH UNDER RUNNING WATER.

ROUGHLY CUT THE CELERY AND GINGER.

PUT ALL THE INGREDIENTS IN A LARGE STOCKPOT. FILL WITH COLD WATER AND PLACE OVER LOW HEAT. BRING TO A SIMMER. DO NOT ALLOW TO BOIL.

SIMMER FOR ABOUT 4 HOURS, TOPPING UP THE WATER OCCASIONALLY. ALLOW TO COOL.

PLACE A LARGE STRAINER OR COLANDER OVER ANOTHER LARGE POT. REMOVE THE BONES AND VEGETABLES WITH A SKIMMER AND PRESS GENTLY IN THE STRAINER TO EXTRACT THE LIQUID. POUR REMAINING STOCK INTO THE SECOND POT.

REFRIGERATE OVERNIGHT.

THE NEXT DAY, REMOVE THE FAT, WHICH WILL HAVE CONVENIENTLY CONGEALED ON TOP.

LADLE THE STOCK INTO 1 TO 6-CUP CONTAINERS THROUGH A FINE SIEVE. FREEZE. IT KEEPS FOR A LONG TIME