

# Homemade Chicken Stock

Place all the ingredients in a 8-10 quart stockpot. Add 4 quarts of water and bring to a boil. Lower the heat and simmer uncovered for 4 hours, skimming off any foam that comes to the top. Set aside until cool enough to handle. Straining the entire contents of the pot through a sieve or colander and discard the solids.

\*Refrigerate up to 5 days or freeze for up to 4 months.

Recipe from Ina Garten

Making food from scratch makes it taste so much better. It's all the love you put in it. Homemade stock will add a little bit extra goodness to your soups, stews, one-pot dishes, etc. No added ingredients, just pure simple stock. It'll be so worth it.

xoxo

Kristin