



stockpots

## Basic Chicken Stock

Enamel On Steel 22cm/7.6L Stockpot



# Basic Chicken Stock

Yield: 1.9L

There is no substitute for a homemade stock. This basic aromatic recipe will not only help you bring body and taste to your meals, but also provides a good source of calcium.

Le Creuset Enamel On Steel  
22cm/7.6L Stockpot  
Cooking Time: Under 1 hour

## Ingredients

- 1.8kg mixed chicken wings and drumsticks
- 2 celery stalks, roughly chopped
- 2 large carrots, roughly chopped
- 1 large brown onion, peeled and roughly chopped
- Handful of thyme
- Handful of flat-leaf parsley
- 1 bay leaf
- 1 teaspoon whole black peppercorns

## Method

1. Combine all ingredients with 2.8 litres of cold water in a stockpot. Bring to a boil.
2. Reduce heat and let simmer, skimming the surface occasionally until the stock is reduced by one third.
3. Strain stock through a Le Creuset Professional Mesh Strainer into a large bowl. Discard solids.

## Cook's notes

1. Can be made 3 days ahead, or frozen in ice cube trays up to 3 months.



Enamel On Steel  
22cm/7.6L Stockpot

5 YEAR  
GUARANTEE  
LIMITED WARRANTY  
GARANTIE LIMITEE



[www.lecreuset.com.au](http://www.lecreuset.com.au)

Reference No 4078