Chicken Stock Recipe



INGREDIENTS

* 2kg raw chicken carcasses (ask your butcher)
* 2 Sticks celery chopped
* 2 leeks, chopped
* 2 onions chopped
* 2 carrots chopped
* 3 stems fresh rosemary
* 4 stems ½ bulb garlic, bashed
* fresh parsley
* Salt and pepper
* 1 tbsp cider vinegar
* Salt and pepper

DIRECTIONS

Place all ingredients in a large deep pan and cover with enough water so everything is covered. Add some salt and pepper.

Bring to boil and then leave to simmer with the lid on for 4 hours. Skim the top if needed.

Leave to cool and place in a glass container. Keep in the fridge for up to 4 days or freeze.