

# Stock

## Brown Chicken Stock

### INGREDIENTS

- 4 pounds uncooked Chicken Legs, Wings, or Backs.....○
- 2 tablespoons peanut oil.....○
- 2 teaspoons Tomato Paste.....○
- 1 Onion, peeled and quartered.....○
- 1 Carrot, peeled and coarsely chopped.....○
- 2 stalks Celery, coarsely chopped.....○
- 2 Leeks, white parts only, trimmed and chopped.....○
- 3 to 4 sprigs fresh flat leaf Parsley.....○
- 1 sprig fresh Thyme.....○

### PREPARATION

- Heat the oven to 400°. Rinse Chicken parts well. Remove the fat and skin. Heat the Peanut Oil in a large pot over medium heat. Add the Chicken and brown about 5 minutes. Transfer the pan to the oven and roast, stirring occasionally, until the chicken begins to brown, about 20 minutes. Add the Onions, Carrots, Celery, and Leeks and continue to roast until the Chicken and Vegetables are well browned, about 30 minutes.
- Stir in the Tomato Paste and roast about 5 minutes more. Transfer the Chicken and Vegetables to a large stock pot, cover with water, and bring to a simmer over medium heat. Cook skimming occasionally, until the stock is rich and flavorful, about 2 ½ hours. Add the Parsley and Thyme and cook about 10 more minutes.
- Strain, cool, and remove any fat. Refrigerate for up to 5 days or freeze for up to 6 months.

**Makes about 5 cups.**