

# Stock

## Veal Stock

### INGREDIENTS

- 3 pounds Veal Bones.....
- 2 stalks Celery, coarsely chopped.....
- 2 Carrots, peeled and coarsely chopped.....
- 1 large Yellow Onion, peeled and chopped.....
- 1 Bay Leaf.....
- 2 tablespoons of Tomato Paste.....
- 3 sprigs fresh Thyme.....
- 10 Black Peppercorns.....

### PREPARATION

- Place the bones in a large stock pot. Cover with cold water and bring to a boil over high heat. Drain the bones, discarding the water.
- Replace the bones in the pot. Again add cold water to cover and the Tomato Paste. Bring to a simmer over medium heat, skimming any fat or froth that rises to the surface.
- Simmer the bones skimming occasionally, for 4 hours, adding water if necessary to keep the level above the bones.
- Add the Onions, Carrots, Celery, Bay Leaf, Thyme, and Peppercorns and simmer for 1 ½ hours more. Strain, cool, and remove any fat. Refrigerate the stock for up to 5 days or freeze for up to 6 months.

**Makes about 5 cups.**