

Homemade Turkey Broth

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| 1 | turkey breastbone <u>or</u> 2 chicken breastbones |
| 8 cups | water |
| 1 | carrot, coarsely chopped |
| 1 | celery stalk, coarsely chopped |
| 1 | onion, coarsely chopped |
| 1 | bay leaf |
| ½ tsp | whole peppercorns |

- In stockpot, bring turkey/chicken bones and water to boil; skim off foam. Add carrots, celery, onion, bay leaf and peppercorns; simmer, uncovered, over medium-low heat for 2 hours.
- Remove turkey/chicken bones and discard. Strain soup into large bowl, pressing vegetables to extract liquid. Refrigerate for 12 hours or until fat congeals on the surface. Lift off and discard fat. Makes approximately 6 cups of broth. Freezes well.

Recipe by Gary Barone