



Cuisine of Jean-Charles Berruet

Chicken Stock

Make 3 Quarts

- 5 pounds chicken parts (necks, wings, backs)
- 3 carrots, peeled and sliced
- 2 onions, sliced
- 3 stalks celery, sliced
- 2 leeks (white part only), sliced
- 1 clove garlic, crushed
- 1 large bouquet garni (tie together 2 bay leaves, 3 sprigs of thyme, 6 parsley stalks)
- 2 cloves
- 6 peppercorns

1. Place the chicken parts in a pot. Cover with cold water and bring to a boil. Skim off the scum that rises to the top. Boil for 5 minutes. Add all the rest of the ingredients. Reduce the heat and simmer for 2 hours.
2. Strain stock through a fine strainer or sieve. Set stock in the refrigerator overnight, then discard the fat that has risen to the top.
3. You can always put the stock back on the fire and let it reduce if you want a more concentrated flavor.