

Homemade Chicken Stock

- 1 cutup whole chicken (3 to 3 ½ lb)
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 medium celery stalk with leaves, cut up
- 1 medium carrot, cut up
- 1 small onion, cut up
- 1 sprig fresh parsley
- 4 ½ cups cold water

Place all ingredients in a 4-quart Dutch oven or stockpot, heat to boiling. Skim foam from broth; reduce heat. Cover; simmer about 45 minutes or until juice of chicken is clear when thickest part is cut to bone (at least 165°F).

Carefully remove chicken from broth by placing wooden spoon into cavity and lifting with fork or tongs. Cool chicken about 10 minutes or just until cool enough to handle. Strain broth through fine strainer; discard vegetables.

Remove skin and bones from chicken. Cut chicken into 1/2- inch pieces. Skim fat from broth. Use broth and chicken immediately, or cover and refrigerate broth and chicken in separate containers up to 24 hours or freeze up to 6 months.