

a bushel and a peck

recipes from an ambitious home cook

“Homemade” Stock

2 32-ounce boxes either chicken or vegetable broth, preferably unsalted or low sodium
1 whole carrot, peeled and roughly chopped
1 stalk celery, roughly chopped, including leaves
2 small to medium onions, roughly chopped
2 large cloves of garlic, peeled and crushed
2 whole canned tomatoes
4 whole cloves
2 bay leaves, broken
1 teaspoon dry basil
salt and pepper to taste

Combine all ingredients in a large, heavy bottomed pot. Bring to a boil, then reduce the heat and let simmer for 30 minutes. Strain the stock into a bowl and let cool. Store in a jar in the refrigerator or the freezer, and use as normal.

The stock will keep in the refrigerator for a couple of weeks, and the freezer for several months.

Enjoy!