**Basic Chicken Stock**

**Part 1:**

4 pounds chicken carcasses

1 large onion medium diced

3 carrots medium diced

4 ribs celery medium diced

3 cloves garlic

1 Tbsp. thyme

10 sprigs parsley

2 bay leaves

10 whole black peppercorns

Enough water to just cover everything

**INSTRUCTIONS**

**Day 1:**

1. Preheat oven to 500°.
2. Cut the chicken carcasses into smaller pieces
3. Place the vegetables and carcass pieces on a ½ sheet pan (you might need 2).
4. Roast for 30 minutes (check periodically to make sure they aren’t burning).
5. After they have roasted, put the contents of the ½ sheet pans into a large pot.
6. Add all other ingredients.
7. Bring to a simmer.
8. Cook for at least 4 hours.
9. Cool properly.

**Day 2:**

1. Skim the fat off the top of the cold stock.
2. Play with the chicken jelly.
3. Reheat until it is fully liquid again.
4. Strain through the china cap. Be careful not to burn yourself.
5. Save the chicken carcasses and any chicken meat, but discard all of the other ingredients.
6. Cool properly again.