



Kevin Jablonski & Karen Christensen
Argyle, New York
Phone: 518-638-6187
Email: mackbrookfarm@mac.com
www.mackbrookfarm.com

Mack Brook Farm Beef Stock

INGREDIENTS

12 cups cold water
1 Mack Brook Farm soup bone
8 ounces baby carrots (1/2 small bag)
1 bunch of celery, both ends trimmed, tough outer ribs peeled
1 large onion, cut into chunks
3 teaspoons coarse salt
1/2 teaspoon pepper

DIRECTIONS

Combine all ingredients in a large pot on medium high heat. Bring to boil, then reduce heat to low and simmer uncovered for 4 hours. Skim and discard foam as it appears.

Strain out vegetables and soup bone and discard. Refrigerate stock overnight. Remove grease from the top that may have accumulated. Broth will keep 3 to 4 days in the refrigerator or can be frozen to keep longer.

Makes 4 to 6 cups.