

Glace de Viande (jellied stock)

Use your favorite list of spices, herbs, vegetables, but do add more than a pinch or two of salt
Cooks over two days, or one if you more aggressively reduce the stock or aren't tired

Equipment

8 to 12 quart stock pot
Fine sieve

Ingredients

1 to 2 chicken carcass (Or soup bones and scraps for a meat stock)
1 onion
2 carrots
2 stalks celery
1T lemon juice
2 to 6 garlic cloves
2 sprigs of parsley/2 T parsley flakes
6 to 10 peppercorns
2± gal water
1 ½ or 1 cup canning jar (sterilized)
(optional: thyme, leek, rosemary, mushrooms)

Whenever I have a rotisserie chicken or make something with a whole chicken I save the carcass for stock.

Before you start, pour ½ to 1 cup (depending on the size of your jar) water into the stock pot. Dip a butter knife or spoon into the water. Look at the spoon or knife, the water line on it will be what you're looking for in about 12 hours.

Give the vegetables a quick, rough chop. Add vegetables and chicken to pot and add water. Bring to a boil. Turn the heat down to a slow boil. Skim the scum off ever 10-15 minutes for the first hour or so. Cook uncovered 6-8 hours.

Strain the stock through fine mesh strainer (depending on its size, you may want to strain through chees cloth as well) into another stock pot or into a large bowl. Return stock to a clean/washed pot.

If you don't have 4-8 hours to reduce the stock, let it sit, covered, over night and finish the next day.

Bring to a boil and reduce to ½ -1 cup. The stock will be thick, about like maple syrup (when it cools it will very thick). Once it reduces to about 2 cups , it reduces quickly to 1 cup.

Use your spoon or knife to determine when the stock is reduced to the desired amount. ***Carefully*** pour the thick stock into the jar, cover, and cool.

You now have instant chicken stock. It will keep several months in the refrigerator. A year or more in the freezer. I use ¼ to ½ teaspoon with a cup of water for stock.