



Butcher's Broth

A savory broth is the backbone (pun intended) to a hearty braise, velvety sauce, or fragrant soup. It is best to use thick, heavily used joints of pork and chicken for their tendons and gelatin. This is where the rich body of the broth comes from. Ask your butcher for feet, tail, and knuckles and watch them grin with pride.

Makes 10 quarts

INGREDIENTS

3 lbs. of Pork Bones, preferably a mixture of tails, feet, and knuckles

1 lb. Chicken Bones, preferably a mixture of backs, neck, feet, and leg bones

12 quarts of cold water

- Preheat the oven 400°F
- Place the pork bones on a large roasting pan and roast in the oven for 15 minutes, or until the bones begin to take on a rich, golden brown color.
- While the pork bones are browning, place the chicken bones in a large bowl and rinse with cool tap water until the water runs clear. This is to remove any impurities from the bones and helps to create a clear, rich broth.
- Place the chicken and pork bones in a large pot, at least 6 quarts, and cover with cool tap water. Bring the pot to a simmer.
- Simmer the broth for 6-8 hours making sure to skim and impurities and foam from the top.
- Strain the broth through a fine mesh strainer and discard the bones. Let the broth cool to room temperature and divide into smaller containers and refrigerate. The broth will last for 1 week in the refrigerator and 8 months in the freezer.