

## Basic Turkey Stock

- 1 turkey carcass from 12 to 14 pound turkey, cut into 4 or 5 rough pieces to fit into pot
- 1 large onion, peeled and halved
- 1 large carrot, peeled and chopped coarse
- 1 large celery rib, about 4 ounces, chopped coarse
- 2 medium garlic cloves, unpeeled and smashed
- 1 bay leaf
- 5 sprigs fresh parsley
- 3 sprigs fresh thyme

1. Bring turkey carcass, onion, carrot, celery, garlic, bay leaf, and 4½ quarts of water to a boil in stockpot over medium-high heat, skimming fat or foam that rises to surface. Reduce heat to low and simmer uncovered, 2 hours, continuing to skim surface as necessary. Add parsley and thyme; continue to simmer until stock is rich and flavorful, about 2 hours longer, continuing to skim surface as necessary.
2. Strain stock through large-mesh strainer into large bowl or container; remove meat from strained solids, shred into bite-sized pieces, and set aside; discard solids in strainer. Cool stock slightly, about 20 minutes; spoon fat from surface.