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Winter Herbs make a Tasty Stock

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I have started making chicken stock due to someone insisting on buying cheap tasteless generic stock. The chicken carcasse was plonked into a pot with water, old carrots and some onion. The only herbs in the garden right now are winter savory and rosemary but they went in as well. Simmer for a few hours, strain and put into a clean bowl to store in fridge (up to 4 days or so). Today, I am only straining some, made yesterday, as the rest which includes some bits of chicken will used for a chicken soup for lunch!. For other gluten free recipes with herbs visit: www.renegadeceliac.blogspot.com [1]

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[1] <http://www.renegadeceliac.blogspot.com>