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and cook partially
additional hour. Pour
contents of stock pot through a fine mesh sieve or cheesecloth lined colander pressing vegetable solids with
spoon to extract as much liquid as possible. Discard or compost solids. Allow to cool completely then
refrigerate or freeze. Yields about 4 quarts

Image (optional):

Ingredients:

2 large leeks, white and light green parts only, rinsed and cut into large pieces 2 White onions, quartered 2

Yellow onions, quartered 6 carrots, scrubbed, chopped into large pieces 8 ribs celery (with leaves) rinsed and cut into large pieces 2 large cloves garlic, peeled and cut in half 4 tomatoes, quartered 1 herb bundle (aka bouquet garni) see note below 1 handfull of parsley stems 4 quarts water NOTE* bouquet garni = small bundle of woody herbs. Mine includes 2 sprigs thyme, 2 sprigs fresh oregano, 2 bay leaves, 2 sage leaves. This idea has lots of variations and what you have at hand will probably work with the exception of rosemary which can get overpowering.

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