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Turkey Stock

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Introduction:

Home made Turkey Stock, using left over turkey bones

Preparation:

Place Turkey bones in stock pot and cover with water Add remaining ingredients Bring to a boil then lower to simmer and cook partially covered for 45 minutes then remove carcass Cook rest of mixture partially covered until carrots are very soft, about 45 minutes Let entire mixture cool then skim fat to personal preference Pour ingrediens through fine mesh sieve or cheesecloth lined collander pressing vegetable solids with spoon to extract juices Freeze or refrigerate Yields 4-5 quarts

Ingredients:

Turkey bones (aka carcass) 12 cups water 3 large carrots scrubbed and cut into lage pieces 4 large ribs celery rinsed and cut into large pieces 2 large onions skins on, quartered 2 leeks, white and light green parts rinsed and cut into large pieces 1 tsp whole peppercorns 2 bay leaves

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