



Homemade Turkey Stock

A great way to use up the entire turkey; simply add some vegetables, liquid, and seasoning and you've got a delicious broth!



Ingredients

- The bones of one turkey, split into large pieces
- 1 medium onion, roughly chopped
- 2 carrots, roughly chopped
- 2 stalks celery, roughly chopped
- 1 tsp. kosher salt
- 2-3 bay leaves
- 10 whole peppercorns
- 4 whole allspice berries
- Water, 8-10 cups
- 4-5 sprigs fresh thyme
- 4-5 sprigs fresh parsley

Directions

- 1) Add all ingredients, except water, to a large, heavy stock pot or Dutch oven (stovetop method), a pressure cooker, or a slow cooker. Add enough water to cover most of the turkey parts, approximately 8-10 cups, in the stock pot or slow cooker. In the instant pot, fill the pot with water up the maximum fill line.
- 2) For the **stovetop**, bring the liquid to a boil, reduce to a simmer, and cover with a lid that is slightly askew so steam can escape. Cook at a rapid simmer for 2 hours. If using the **pressure cooker**, seal and cook on high pressure for 25 minutes. Allow pressure to naturally release. In the **slow cooker**, cover with a lid and cook on low for 6-8 hours or high for 4 hours.
- 3) When finished cooking, place a large strainer or cheese cloth over a large bowl. Remove the large pieces of turkey carcass and discard. Pour the stock through the strainer. Use the back of a wooden spoon to press on the solids and squeeze out as much liquid as possible. Discard the solids.
- 4) To store, refrigerate in a sealed container for 7-10 days. You could also freeze in plastic pint or quart-size containers for up to 2 months. Lastly, you could can your stock using approved canning methods.



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