Chicken Stock (Compact)

Make-ahead · Makes about 2 quarts

Ken's note: TBD

A small-batch stock from a roast chicken carcass or a pound or two of wings and backs. Leave it lightly salted so you can salt the dish at the end.

Ingredients

- 1 roast chicken carcass (with any skin and bones), or 2–3 lb raw wings, backs, or necks
- 1 onion, quartered (skin on is fine)
- 2 carrots, in chunks
- 2 celery stalks, in chunks
- 1 head garlic, halved crosswise (optional)
- 5–6 parsley stems
- 3–4 thyme sprigs
- 1 bay leaf
- 8–10 black peppercorns
- 2½ quarts cold water

Method

1. Put everything in a large pot and add the cold water to cover by an inch. Bring slowly to a bare simmer over medium heat, skimming off any foam. Lower the heat and simmer, uncovered, 2½–3 hours (1½ for a raw-bone batch), adding water if the bones become exposed. Don't boil; it clouds the stock.
2. Strain through a fine sieve, pressing the solids gently. Cool quickly (set the pot in an ice bath), then refrigerate overnight and lift off the fat from the top. Keeps 4 days in the fridge or 3 months in the freezer (freeze in 1- and 2-cup containers).
3. For a roasted, richer stock, roast the raw bones and vegetables at 425°F for 30–40 minutes first. For a faster stock, simmer the carcass 1 hour with the same vegetables.