

Homemade Chicken Broth	
Ingredients	Instructions
<ul style="list-style-type: none"> • 1 whole chicken carcass • 2 onions, chopped • 2 carrots, chopped • 2 celery stalks, with leaves, chopped • 1 garlic bulb (5-6 whole cloves) • 1 tomato, chopped • 6 peppercorns • 1 tsp apple cider vinegar • 8 cups water, more or less • ½ tsp salt, more to taste • 2 bay leaves 	<ol style="list-style-type: none"> 1. Preheat: Set oven to 350°F (175°C). Line a baking sheet with aluminum foil. 2. Roast: Place chicken carcass, carrot, onion, celery, and garlic onto the baking sheet. Bake until carcass is browned, (about 1 hour). 3. Pressure Cook: Remove pan from oven and place carcass and vegetables into a pressure cooker. Add tomato, cider vinegar, peppercorns, bay leaves, and salt. Fill pressure cooker with water until ⅔ full. Lock on the lid and select the “Soup” setting following manufacturer’s instructions. Pressure cook for 30 minutes before releasing pressure using the natural-release method following manufacturer’s instructions, (this can take anywhere from 10 to 40 minutes). 4. Strain: Use a piece of cheesecloth to strain broth and discard solids. Let cool for 20 minutes before covering and refrigerating. After 4 hours or more has passed remove from the fridge, a layer of fat will have solidified on the surface, remove and discard the solid fat layer. 5. Refrigerate: Store in the refrigerator or freeze for later use.