



# Ready-To-Use Chicken Stock cubes

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Chicken bones
- Water

## Instructions

1. Place chicken bones in a saucepan with enough water to cover it.
2. Boil on a slow simmer for 1hr to 1 1/2hr.
3. Strain the liquid, scoop and discard the oily layer.
4. Let it cool down. Fill in ice cube bags and freeze.

Use in your favourite dish or soup instead of water !