



Chuck Stock

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken Bone
1.5 Litre Good Water
Vegetables I used;

- 5 carrots
- 2 onions
- 4 stokes celery

Salt

Instructions

I made this because I had tons of vegetables in the fridge and I was going away to Gold Coast the next day.

It turned out so good and I can freeze this for a couple of weeks so try out if you have sad looking vegetables in your fridge :]

Basically, chuck all the ingredients and let it simmer slowly for 30-120 minutes, chucking away the impurities that comes floating on top.

You can use this for soups, pastas, curries, or just a simple bread dip.