

Basic Beef Stock

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Ingredients

3-4 lbs. beef short ribs – separated
2-3 lbs. beef soup bones – cracked
3 ribs celery with leaves – coarsely chopped
2 lrg. onions – un-peeled, quartered
2 med. carrots – un-peeled, quartered
1/4 cup whole fresh parsley
3 cloves garlic – un-peeled, halved
3 whole peppercorns
2 bay leaves
1 Tbls. dried thyme
salt – to taste

Directions

Roast ribs and bones in a 400 degree oven for 1 hour.

-Pour fat from roasting pan into a large stock pot; sauté celery, onions, carrots, parsley, and garlic in fat over medium-high heat for 10 minutes.

-Add ribs and bones, peppercorns, bay leaves, and thyme to pot; fill pot with enough water to cover all.

-Bring contents of pot to a boil over medium-high heat, then reduce heat to low and simmer, covered, for 4-6 hours.

-Strain contents of pot through a cheesecloth-lined sieve; discard solid matter; return stock to pot.

-Refrigerate stock until fat has solidified; peel fat off the top; season with salt.

Notes: Pour into sealable plastic bags in 1/2 or 1 cup sizes and freeze for use in recipes later.