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Mack Brook Farm Beef Stock

Ingredients

12 cups cold water
1 Mack Brook Farm soup bone
8 ounces baby carrots (1/2 small bag) or 2 large regular carrots
1 bunch celery, both ends trimmed
1 large onion, cut into chunks
3 teaspoons coarse salt
1/2 teaspoon pepper
1 teaspoon vinegar (draws more minerals from the bone)

Directions

Combine all ingredients in a large pot on medium high heat. Bring to boil, then reduce heat to low and simmer uncovered for 4 hours. Skim and discard foam as it appears.

Strain out vegetables and soup bone and discard. Refrigerate stock overnight. Broth will keep 3 to 4 days in the refrigerator or can be frozen to keep longer.

Makes 4 to 6 cups.