

---

# Chicken Stock

*From The Kitchen of Brett Broussard*

- 1 Whole Chicken Cut up**
- 1 Large Onion Quartered**
- 2 Carrots Chopped**
- 2 Ribs of Celery Chopped**
- 1 Leek White part only - cut lengthwise**
- 5 Sprigs of Thyme**
- 1 Bay Leaf**
- 10 Peppercorns**
- 3 Cloves of Garlic**
- 1 Gallon of Water or Stock**

Combine everything with cold water and bring to a gentle simmer. Make sure the heat stays low and maintains a simmer. Simmer for 2 to 2.5 hours. Strain with a fine mesh strainer. Let cool and refrigerate immediately. Skim the fat off the top and store in the refrigerator. Will keep 3-4 days in fridge or up to 3 months in the freezer.

---