



## Homemade Chicken Stock

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Rich homemade chicken stock made from a leftover roast chicken, vegetables, and a slow simmer. Perfect for soups, gravy, rice, and pressure canning for the pantry.

### Ingredients

- 1 leftover roast chicken carcass
- Skin and gelatin from the roasting pan
- 2 onions
- 2 stalks celery

- 2 bay leaves
- 1 tbsp kosher salt
- 10 peppercorns
- 16 cups water

## **Instructions**

1. Remove the meat from the leftover roast chicken and place the carcass, skin, and gelatin into a large stock pot.
2. Add the onions, celery, bay leaves, kosher salt, peppercorns, and 16 cups of water.
3. Bring the pot to a boil, then reduce the heat and simmer for several hours.
4. If the stock reduces too much, add an additional 8 cups of water and continue simmering for 2 more hours.
5. Use a slotted spoon to remove most of the bones and vegetables.
6. Strain the stock through cheesecloth into another container.
7. Let the stock cool, then refrigerate overnight so the fat hardens on top.
8. Remove the hardened fat and strain the stock again.
9. Return the stock to a boil while heating pint jars in hot water.
10. Fill hot pint jars leaving 1 inch of headspace.
11. Wipe the rims with vinegar, apply lids, and tighten the bands finger tight.
12. Add water to the pressure canner according to your canner's instructions.
13. Add a splash of vinegar to the canner water to help prevent cloudy jars.
14. Exhaust steam for 10 minutes before bringing the canner up to pressure.
15. Pressure can pint jars for 20 minutes or quart jars for 25 minutes.

## **Notes**

Homemade chicken stock can also be frozen instead of pressure canned. Even after adding extra water, the stock still turned out rich and flavorful.

[How I Made This From Start to Finish](#)