



## Pure Beef Stock

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**Yield:** 15 pints

**Prep Time:** 30 min | **Cook Time:** 5–6 hours | **Total Time:** 6 hours 30 min

### Ingredients

- 7 lbs beef soup bones
- Water, enough to cover bones in pot
- Salt, to taste

- Vinegar (optional, to prevent cloudy jars)

## **Instructions**

Preheat your oven to 425°F. Place the bones in a roaster with a bit of water and roast for 20 minutes to deepen the flavor.

Transfer the roasted bones and all drippings into a large pot. Cover with water and add salt. Bring to a gentle boil, then reduce to a steady simmer. Skim off foam as it rises, stirring occasionally.

After about 3 hours, remove the bones and trim off any meat, fat, and gristle. Return the bones to the pot and continue simmering until around 5 hours total, then remove the bones completely.

Strain the stock through a cheesecloth-lined strainer to remove solids. Let cool and refrigerate overnight. The next day, skim off hardened fat and strain again for a clear stock.

Reheat the stock at a gentle simmer for 30 minutes before canning. Fill jars leaving 1 inch of headspace, wipe rims with a vinegar-dampened paper towel, and place lids and bands finger-tight. Process in a pressure canner according to your canner's instructions (75 minutes for pints, 90 minutes for quarts).

Let the jars cool in the canner for 10 minutes after pressure release, then remove and set on a towel to finish cooling. Check seals after 24 hours. Any unsealed jars can be used immediately.

[Find more details and photos on the blog](#)