



INGREDIENTS

- 4 pounds raw chicken bones
- 6 quarts water
- 2 onions, unpeeled, quartered
- 2 carrots, peeled and halved crosswise
- 2 celery stalks, halved crosswise
- 1 teaspoon black peppercorns
- 2 bay leaves
- 4 thyme sprigs
- 5 parsley sprigs (or 10 stems)
- 1 tablespoon white-wine vinegar

Add to Your Grocery List

[Ingredient Substitution Guide](#)

[i Nutritional Information](#)

PREPARATION

**Step 1**

Put everything but the vinegar in a large stockpot. Bring the stock to a boil over high heat, then turn down to a simmer.

Step 2

Skim off any foam that rises to the surface. Add the vinegar. (It helps draw out nutrients and minerals from the bones into the stock.)

Step 3

Simmer the stock for 6 to 8 hours, covered, keeping an eye on it to make sure it stays at a simmer.

Step 4

Strain the stock through a fine-meshed sieve. Let cool.

Step 5

Scrape the fat that rises to the top. (Save it in the fridge or freezer for matzoh ball soup.) Refrigerate for up to 5 days, or freeze for up to 3 months.