



Beef Stock

A RECIPE FROM BACK HOME FARMS

ingredients

- 7 lb BHF Beef bones, sawed in half - (the butcher will do this for you.)
- 1 can Tomato Paste, 6 oz
- 2 cup Onion, chopped
- 1 cup Celery, chopped
- 1 cup Carrots, chopped
- 2 cup Wine (*can skip too - just increase water*)
- 20 Peppercorns
- 5 clove Garlic, peeled & smashed
- 5 Bay leaves
- 1 tsp Thyme, dried
- 2 T. apple cider vinegar
- 1 1/2 gallon Water

***I simmer for up to 48 hours to get the best flavor. Put in fridge over night for fat to harden and make easier to remove.*

This can be frozen or pressure canned for future .

directions

- Preheat the oven to 400 degrees
- Place the bones on a roasting pan and roast for 1 hour.
- Remove from the oven and brush with the tomato paste. Lay the vegetables over the bones.
- Return to the oven and roast for 30 minutes. Place the pan on the stove and deglaze with the wine, scraping the bottom of the pan for browned particles.
- Put this mixture in a large stock pot. Add the peppercorns, garlic, and herbs. Season with salt.
- Bring the liquid up to a boil and reduce to a simmer. Cook for 4 hours. Remove from the heat and skim off any fat that has risen to the surface. Strain the liquid and discard the bones.