

Bourbon Red Turkey Stock

Turkey stock is great for soups, noodles, pasta, rice dishes etc. Freeze portions to use later. Not just for cooking either; warm homemade broth is appreciated by cold sufferers.

Bone out the stock meat to use in stuffing, casseroles or turkey salad.

- Turkey back, wing tips, giblets (except the liver)
 - 1-2 medium onions, sliced
 - 1-2 large ribs celery, sliced
 - 1-2 large bay leaves
 - 1-2 sprigs fresh sage (or 1-2 teaspoons dried sage)
 - 2 teaspoons salt or to taste
 - Freshly ground pepper, to taste
-
1. Heat oven to 400°F. Place the turkey neck, backbone, wing tips, and bits in a Dutch oven or stockpot. Roast until browned, about 20- 30 minutes.
 2. Remove from oven; add reserved giblets except liver to pot. Add onions, celery, bay leaves, salt and pepper and then water to cover.
 3. Heat to a boil over high heat; reduce heat to a simmer. Cook about 2½ hours. Meat will begin to fall from bones.
 4. Remove from heat, lift out pieces to a pan to cool and bone out. Strain stock. Liquid can be returned to Dutch oven and reduced if desired. Let stock cool at least 30 minutes, then refrigerate to congeal fat; remove fat.