

Veal Stock

Servings: 1

Ingredients:

10 pounds veal bones (cut)

1 pound carrots

1/2 pound leeks

1 pound fresh tomato

bay leaf

1/2 pound tomato paste

Preparation:

Roast bones in roasting pan until well-browned (450°)

Add mirepoix and brown for flavor.

Deglaze twice with water to dissolve caramelized material.

Put everything in stock pot with tomato paste and bay leaf.

Cover well with cold water.

Simmer and skim for 4-6 hours.

Strain

Reduce to 50% volume to concentrate flavors and increase intensity.

Skim frequently to remove all grease.

Can be kept in refrigerator for several weeks or frozen for several months.

Wrap and cover well.