

Wild Game Stock

You'll need this to make any wild dish using a stock for a sauce, braising etc. among other things. Freeze unused portions for future use. Makes 6 cups.

Ingredients:

Carcasses of 3 pheasants, ducks, grouse,
Cornish game hens etc.including drumsticks, feet if attached, wings and skin.
1 Large onion, quartered
2 Large carrots, coarsely chopped
2 Large leeks
12 1/2 Cups good chicken stock
1 Teaspoon salt
2 Tables spoons Herbs de Provence
1/2 Teaspoon whole black peppercorns

Preheat oven to 450 F.

Preparation:

With poultry or kitchen shears cut backbone from breast of each pheasant carcass and break each backbone into two pieces. In a flameproof roasting pan arrange carcasses, drumsticks, feet, wings, and skin in one layer and roast in middle of oven, stirring once or twice, 30 minutes. Stir in vegetables and roast until bones and vegetables are well browned, about 30 to 45 minutes.

With a slotted spoon transfer mixture to a stockpot or kettle (at least 6-quart capacity) and pour off any fat from roasting pan. Add 2 cups chicken stock to roasting pan and deglaze pan over high heat, scraping up brown bits. Transfer de glazing liquid to stockpot or kettle and add 10 cups chicken stock. Bring mixture to a boil, skimming froth.

Add remaining 1 1/2 cup chicken stock and bring to a simmer, skimming froth. Add salt, herbs and peppercorns and simmer, uncovered, for 3 hours. Pour stock through a large, fine sieve into a large bowl, discarding solids. Measure stock and if necessary boil in clean stockpot or kettle until reduced to about 6 cups. Cool stock, uncovered. Chill stock, covered for at least 8 hours. Discard fat. Serve within 2-3 days.