

Fresh Herb Turkey Broth

INGREDIENTS

2 lb. Turkey Wings

1 large Onion quartered

1 large Carrot chopped

2 stalks Celery chopped

4 cloves Garlic peeled

2 Tbs Salt

1 Tbs Peppercorns

1 fresh bunch of each
Rosemary, Thyme and Sage

DIRECTIONS

Makes 3 quarts; 2 hours

Bring to a Boil, Simmer

Add all ingredients to a large stock pot with one gallon of water. Bring to a boil, reduce heat, cover and simmer for one hour.

Reduce, Strain

Remove turkey legs and simmer uncovered for 45 minutes to one hour or until liquid has reduced by one-quarter. Remove from heat and strain to remove solids.

