

# **Turkey Stock**

**Stephen A. Broeker**  
**11/19/2011**

## **Ingredients**

turkey carcass  
4 yellow onions, quartered  
2 heads garlic, halved  
5 carrots, chopped  
5 celery stalks, chopped

## **Directions**

Place everything in a large stock pot.  
Add enough water to cover everything.  
Bring to a boil.  
Lower the heat and simmer for 1 - 2 hours.

Put the pot in the fridge overnight.

Remove the pot from the fridge the next morning.  
Skim off the fat.  
Strain it and enjoy.