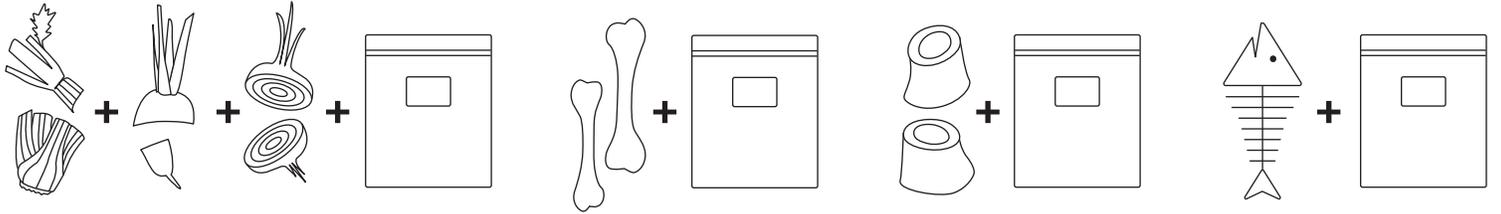


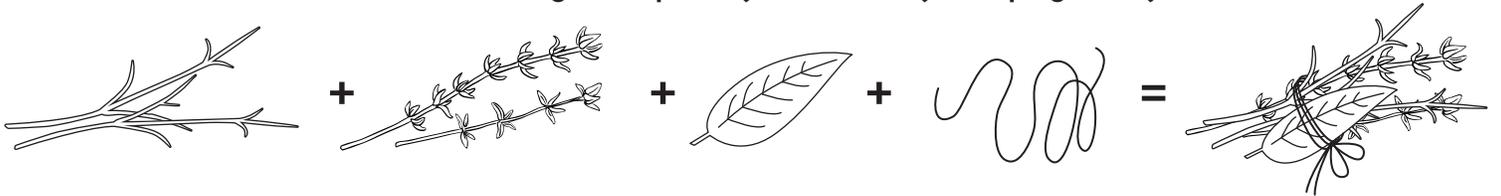
HOW TO MAKE PERFECT STOCK

TIPS TO TRANSFORM ODDS, ENDS, AND BONES INTO FLAVOR MAGIC

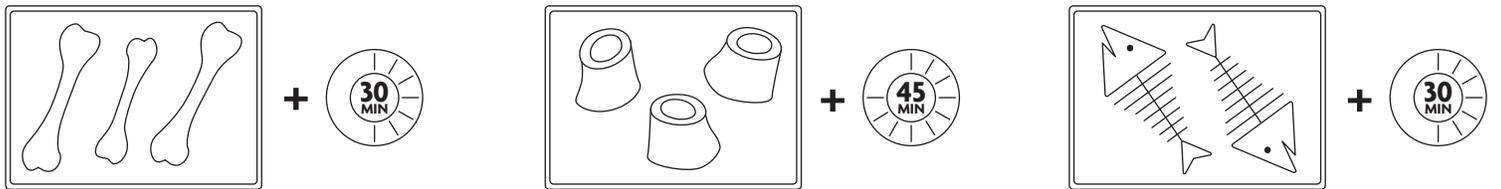
THINK AHEAD: Save vegetable trimmings and bones and freeze in zip-top bags



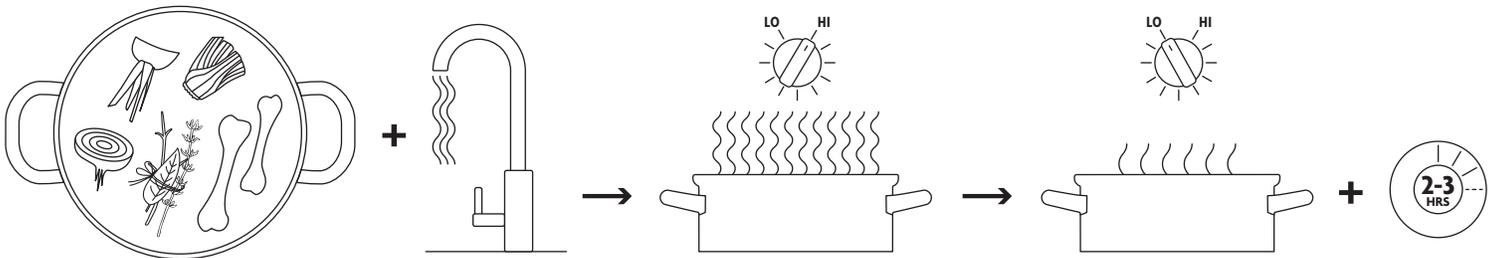
MAKE A BOUQUET GARNI: Tie together parsley stems + thyme sprigs + bay leaf



ROAST BONES (IF USING): 425°F until browned, 30-45 minutes



SIMMER STOCK: Add vegetables + bouquet garni + roasted bones to stockpot + water to cover; bring to boil then gently simmer 2 to 3+ hours, adding more water if needed



STRAIN, COOL & STORE: Strain + cool to room temp (ice bath!) + refrigerate for 1 week or freeze 6-8 months

