

Recipe For: Stonecrest Farms Beef Stock

Recipe courtesy of Meredith Poffenberger

Ingredients

- 5 lbs.** beef soup bones
or short ribs
 - 2** bay leaves
 - 1** whole onion, peeled
 - 3** sprigs of fresh thyme
 - 2** ribs of celery, washed
 - 2** whole carrots, washed
- Water to cover,
about 7 to 8 quarts
- 1 tbsp.** salt

In a 12 quart stock pot add thawed or frozen beef bones. Add bay leaves, onion, thyme, celery and carrots. Cover all by one to two inches of water. Add salt. Heat on stove over high heat until it boils. Lower heat. Simmer for 5 to 7 hours. Remove from heat and cool. Remove bay leaves, onion, thyme stems, celery and carrots. Discard. Remove beef bones and beef. Set aside. Strain broth into a very large bowl or another stock pot. Divide broth into freezer containers. Remove beef from bones. Discard bones (or give to your furry, canine family members.) Place beef in a freezer container and cover with broth. Use beef to make some sort of beef soup like beef vegetable or beef noodle. Freeze broth and beef in broth. Idea: Freeze some broth in an ice cube tray to add flavor while cooking or to cool soups if served too hot for children.

Makes 7-8 quarts

