

Homemade Vegetable Stock

Annie Morgan

Yield: Approximately 10 cups

Time: 1:30 hours

Ingredients

2 yellow onions, roughly chopped
1 carrot, roughly chopped
1 stalk of celery, roughly chopped
1 head of garlic, roughly chopped
1 bunch of cilantro (including stems), rinsed
5 peppercorns
11 cups of water

Directions

- ✦ Combine chopped onions, carrot, celery, garlic and cilantro in a large pot with water and peppercorns. Bring to a boil.
- ✦ Once boiling, reduce to a simmer and cook for about 1 hour.
- ✦ Place a colander over a large bowl. Strain the stock pressing on the solids to release the liquid.
- ✦ Allow stock to cool to room temperature before storing.
- ✦ Store 2 cup of portions of vegetable stock in airtight containers or freezer bags with a label and date.