

Organic Chicken Broth Recipe

Use up your leftover chicken carcass to create delicious, nutrition packed chicken bone broth

Serves: 4

Prepare: 15 Minutes

Cook: 4 Hours

Difficulty: easy



Ingredients

- 500g [organic chicken carcass](#)
- 6 cups of water
- 1 tbsp olive oil
- 1 tsp coarse pink himalayan salt
- 1 tsp organic peppercorns
- 10ml [Willy's apple cider vinegar](#)
- 2 carrots, chopped
- 2 celery sticks, chopped
- 1 onion, chopped
- 2 organic dried bay leaves
- sprig of thyme

Method

1. Into a large stock pot, heat the olive oil and add the organic chicken carcass, allow the organic chicken carcass to brown before adding the chopped carrots, celery and onion
2. Add the bay leaves, sprigs of thyme and season with coarse pink Himalayan salt and peppercorns
3. Add the Willy's Apple Cider Vinegar and the cups of water to the large stock pot, ensuring the organic chicken carcass and vegetable mix are covered, add more water if needed. Turn the heat to low, and simmer uncovered
4. Keep checking your broth, and once the fat layer rises to the top, remove with a spoon.
5. Continue to simmer the for 4 hours, topping up with more water as it simmers. When the broth is ready, remove the carcass and strain the rest through a fine sieve and you'll be left with a delicious chicken broth, which can be added to soups, gravies or simply enjoyed on its own