



Sugar Apple

Posts From The Caribbean

Rich Turkey Stock

Our supermarket has frozen turkey parts that they've cut crosswise into thick slices and these work perfectly for stock. I used half necks and half wings. This recipe makes a very rich stock - perfect for gravy, stuffing, sauces or stews. It's a little rich for soup in my opinion. I use the turkey carcass to make a second, lighter stock for soup after Thanksgiving.

Making this stock is sort of an all-day affair but it requires very little actual hands-on time in the kitchen. The stock will keep for two or three days in the refrigerator or several months in the freezer, so it's a perfect candidate for putting on your "do ahead" list.

10 pounds of turkey parts
3 onions, peeled and each onion cut into 6 wedges
3 carrots, scraped and cut into 3" lengths
3 stalks celery, cut into 3" lengths
extra virgin olive oil
kosher or sea salt
1 teaspoon whole black peppercorns
5 or 6 sprigs of fresh parsley

Preheat the oven to 425°.

Put the turkey parts, onion, celery and carrots into a large roasting pan. Drizzle with a little olive oil and sprinkle with sea salt. Roast in the preheated oven for 1 hour.

Remove the roasting pan from the oven and transfer the turkey and vegetables to a large stockpot. Add any liquid from the roasting pan (I had a lot of liquid because the turkey was previously frozen). I defatted the liquid before adding it to the pot but it's not strictly necessary since you'll get a chance to remove fat later. Add the peppercorns and parsley to the stockpot and add cold water. You need enough water to cover the contents of the pot by about 2 inches.

Cover and bring the stockpot to a boil, reduce the heat to low, and cook the stock at a low simmer, covered, for 3 hours. After 3 hours, remove the lid and let the stock simmer for another 2 hours. This allows the stock reduce and the flavors to concentrate.

Turn off the heat and let the stock cool for half an hour. Strain the stock into a large container and refrigerate overnight. The next day, you can remove any fat that's risen to the surface of the stock and then store the stock until you need it. You will notice that the stock has the consistency of a loose Jello. This is good.

I made stock yesterday and found that my 10 pounds of turkey parts made about a gallon and a half of stock, plenty to make gravy for a crowd and moisten my stuffing.

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