



Homemade Vegetable Stock

Vegetable Stock is one of the easiest recipes you can make at home. Throw some veggies, herbs, spices, and water in a pot and let it simmer to perfection. It sure does make the house smell wonderful, too!

Prep Time: 15 Minutes

Cook Time: 1 Hour and 10 Minutes

Rest Time: 2 Hours

Yields: 96 ounces

Ingredients:

- 1 gallon water
- 1 head celery
- 2 medium yellow onions
- 5 medium carrots
- 1 head garlic
- 12 sprigs thyme
- 4 sprigs rosemary
- 3 sprigs sage
- 5 bay leaves
- 2 tablespoons whole peppercorns
- 1 teaspoon salt (optional)

Items Needed:

- Large stock pot
- 3 32-ounce mason jars with lids
- Mesh strainer

Directions:

- Wash all vegetables.

- Cut celery into 3-inch pieces and add to the stock pot.
- Quarter carrots and onions (leave carrot skins on). Remove onion roots.
- Slice garlic head in half widthwise. Add both halves, unpeeled.
- Add herbs and spices whole.
- Add water and bring to a boil, then simmer for 1 hour.
- Remove large veggie pieces and strain the stock.
- Carefully fill mason jars while stock is hot.
- Let rest at room temperature for 2 hours before refrigerating.

Tips:

- Store in fridge for up to 2 months. Use within 2 weeks once opened.
- Freeze for up to 3 months in airtight containers.
- Use the whole vegetable for better flavor and nutrients.
- Leave unsalted if unsure how it will be used.