

## Turkey Broth

- Turkey Carcass and Giblets
- 2 medium onions, sliced
- 3 ribs celery, cut up
- 2 medium carrots, cut up
- About a tablespoon of fresh parsley
- A little sea salt
- dash pepper

1. Throw the bones in your pot of choice, along with the giblets and cover with cold water until everything is basically submerged. (Because the carcass was so big, I actually used a lobster pot for this. It was a carcass for a 20lb turkey!!!)
2. Add remaining ingredients and bring to a boil. Once boiling, reduce to a simmer, if there is any gunk on the top – scrape it off and add more water if needed.
3. Simmer for as long as you need to. 3-4 hours at best. It won't have a super strong taste, but it will be good and won't be watered down.
4. Strain broth using cheese cloth or something comparable. I packaged mine in freezer bags in 1C 1/2 servings, but if you typically use more at a time – feel free to break up as needed! Then put them in the freezer and you have yummy, healthy broth! It will keep in the fridge, but I wouldn't recommend keeping it past 3 days.

\*\*You can also use this recipe using a chicken carcass or beef/pork bones.\*\*

Enjoy!