

# THE FIREHOUSE

RESTAURANT

## Roasted Turkey Demi-Stock

Deneb Williams, Executive Chef

Yields 2 quarts

### INGREDIENTS

1 ea. turkey carcass  
4 ea. carrots, *diced large*  
4 ea. celery stalks, *diced large*  
2 ea. yellow onions, *diced large*  
4 cups white wine  
1 tbsp. black peppercorns  
2 ea. bay leaves  
1 bunch fresh thyme  
2 tbsp. kosher salt

### PROCEDURE

After removing all of the meat from your Thanksgiving turkey, save all of the bones and drippings. Place turkey carcass, carrots, celery and onions in a large roasting pan. Roast in oven at 350° for 20-30 minutes or until vegetables and bones are caramelized. Place roasted bones, vegetables and any unused drippings in a large stock pot and sauté on medium-high heat for 5 minutes. Deglaze pan with white wine. Cover bones with water, add peppercorns, herbs and salt. Simmer on medium heat for 2-4 hours. Strain stock into a clean stock pot. Discard bones and vegetables. Reduce stock slowly over low heat for 6-10 hours, (occasionally skimming the top of fat and impurities) until you have 2 quarts. Strain stock through fine mesh or cheesecloth, cool to 80°. Pour stock into ice cube trays and freeze overnight. Remove from ice cube trays and store in Ziploc freezer bags. Use in any recipe calling for stock or water to infuse flavor.