



ANSON MILLS

Smoked Ham and Chicken Stock

Yield

About 1 quart

Time

10 minutes to prep, 3 hours to cook, and several hours or overnight to chill in order to remove the fat

Equipment Mise en Place

For this recipe, you will need a heavy-bottomed 4- or 5-quart saucepan or stockpot, a chinois, and a large heatproof mixing bowl.

Ingredients

1 pound smoked pork neck bones or ham hocks
1 pound chicken wings or necks and backs
2 medium yellow onions, peeled and chopped
2 small carrots, peeled and chopped
2 medium ribs celery, chopped
6 fresh thyme sprigs or 2 teaspoons dried thyme
4 garlic cloves, peeled and halved
1 Turkish bay leaf
6 fresh flat-leaf parsley sprigs
2 quarts spring or filtered water

Directions

- 1.** Combine all the ingredients in a heavy-bottomed 4- or 5-quart saucepan or stockpot and bring to a simmer over medium-high heat. Reduce the heat to medium and simmer gently until the stock is rich in flavor, about 3 hours, adjusting the burner as needed.
- 2.** Strain the stock through a chinois into a large heatproof mixing bowl. You should have about 1 quart. (If you have less, add water to equal 1 quart; if you have more, return the stock to the pot and simmer until it is reduced to 1 quart.) Pick the meat from the ham bones and reserve it, if desired. Discard the bones and vegetables. Let the stock cool to room temperature. Cover and refrigerate until the fat congeals on the surface, at least 3 hours, or up to 2 days. Before using, remove and discard the congealed fat from the surface of the stock.