

# Homemade Turkey Stock from Scratch

Flavourful bone broth made with leftover turkey bones

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## INGREDIENTS

(makes about 1.3 litres of stock )

- about 300g turkey bones
- 2 medium white onions
- 2 garlic cloves
- 2 medium carrots
- 2 celery stalks
- 2tsp salt
- 10 black pepper peppercorns
- 5 all spice peppercorns
- 5 laurel leaves
- 1tsp dry thyme
- about 200ml turkey cooking juices (optional)
- 2 litres cold water



## DIRECTIONS

1. Peel the onions and the garlicks. Leave whole.
2. Wash the celery well, remove the ends and chop roughly.
3. Peel the carrots and also chop roughly.
4. Take a medium pot (3-4 litres), add in the turkey bones, the onions and garlicks, the carrots and the celery, the salt, the pepper corns, the laurel leafs, the thyme and the turkey cooking juices. If not using turkey cooking juices you can add some more bones for more flavour. Add cold water, cover with a lid and bring to boil.
5. Once the stock has come to boil, reduce the temperature to low just to keep it simmering. Simmer for two hours.
6. After two hours taste test to see whether the stock is ready. If it is very flavourful and has a strong flavour from the bones and the vegetables it is ready and you can remove it from heat. If you feel like it needs some more flavour, keep simmering for a little longer.
7. Remove the bones and the vegetables and strain the stock through a sieve to remove the peppercorns and any other bits. Allow the stock to cool to room temperature and then store in a clean glass jar for 3 to 4 days or you can also freeze it in a freezer container or a freezer bag and then store it up to six months.
8. Turkey stock recipe suggestions available on [www.inthekitchenwithelisa.com](http://www.inthekitchenwithelisa.com)