

Roasted Turkey Stock
Recipe by Suzanne Goin
Adapted by Julia Moskin
The New York Times/NYT Cooking and
"Making Turkey Stock with Suzanne Goin,"
The New York Times/Recipe Lab

Time: about 1 hour, plus 3 to 4 hours simmering

Yield: 3 quarts

INGREDIENTS

1 leftover carcass from a 10- to 15-pound roasted turkey, preferably including neck, wing and leg bones
4 or 5 onions, quartered (no need to peel; just rub off any papery skins)
2 large or 3 small carrots, peeled and cut into chunks
4 large or 5 small celery ribs, cut into chunks
2 cups white wine
2 large or 3 small garlic cloves, smashed and peeled
4 sprigs fresh thyme
2 bay leaves
1 teaspoon black peppercorns
1 whole arbol (or another small dried red) chile
Kosher salt

DIRECTIONS

1. Heat oven to 450 degrees. Using a sturdy knife or your hands, cut or tear turkey carcass into large pieces. Arrange in a single layer in a roasting pan and roast until brown and sizzling, 20 to 25 minutes.
2. Remove from oven and transfer pieces to a stockpot.
3. Add onions, carrots and celery to the empty roasting pan and place over medium heat. Sauté briefly, just to loosen the crusty turkey bits from bottom of pan.
4. Return pan to oven and cook until vegetables are browned around the edges, 20 to 25 minutes.
5. Remove pan from oven and place it over medium heat. Add white wine and cook, stirring, until wine is reduced to a syrup, about 3 minutes.
6. Add wine-vegetable mixture to stockpot. Add garlic, thyme, bay leaves, black peppercorns and chile. Add 6 quarts water and place over medium-high heat just until mixture comes to a boil.
7. Immediately reduce heat to low, skim any foam floating on top and simmer, skimming as needed, for 3 hours. Add 1 teaspoon salt and taste. If stock tastes watery, keep simmering until stock is flavorful. Taste for salt again and add more if needed.
8. Strain stock through a sieve into a large container or containers. Discard solids. Let stock cool slightly, then refrigerate. Skim off any fat from the top of the stock. Use within 4 days or freeze.

Tip

- To freeze in plastic bags, use a thick, sealable bag to line a plastic container; the container will hold the bag up while you fill it (1-cup and 1-quart units are the most

useful). Label the bags before filling. Hold bag up by the edges, pour in stock, gently squeeze out any air and seal tightly. Remove from container and lay bags flat in freezer.