

CHICKEN STOCK

MAKES 12 CUPS STOCK AND 1 POACHED CHICKEN

MAKING CHICKEN STOCK is one of the easiest things in the world; toss the ingredients in a pot and let it simmer while you do something else. After trying dozens of recipes, I settled on this one, which makes a pot of stock and a poached chicken for dinner or lunch the next day. Crunchy Chicken and Rice Salad (page 53), The Big Omelet (page 210), Chicken Salad with Corn and Cilantro (page 51), and Chicken-Avocado Salad (page 49) are delicious ways to enjoy the poached chicken. Browning the vegetables increases the flavor of the stock and lends a nice golden color. Adding wine enriches the flavor while deglazing the pan.

2 tablespoons unsalted butter	2 large celery ribs, roughly chopped
1 large yellow onion, unpeeled and quartered	1½ cups white wine
2 carrots, roughly chopped	1 whole chicken (about 3½ to 4 pounds), giblets removed

In a 10-quart stockpot, melt the butter over medium heat. Add the onion, carrots, and celery. Increase the heat to medium-high and cook without stirring for 2 minutes while the vegetables caramelize.

Stir and continue to cook until the vegetables are browned, about 10 minutes. Add the wine, bring to a boil, and boil until the liquid is reduced by half, about 5 minutes. Add the chicken and 1 gallon cold water. Bring to a boil, reduce the heat to low, and simmer for 1 hour, skimming off any scum that forms on the surface.

After 1 hour, check the chicken for doneness. The chicken is done when the leg pulls away easily from the body or when a meat thermometer inserted into the thickest part of the meat, without touching the bone, reads 165°F. Remove the cooked chicken from the broth and set it aside until it is cool enough to handle, about 10 minutes, while keeping the stock at a simmer. Remove the meat from the bones, refrigerating the chicken meat for later use. Return the bones to the stock and simmer for another hour, skimming off any scum that forms on the surface.

Pour the stock through a fine-mesh strainer into a container, discarding the solids, and let cool to room temperature, about 30 minutes. Use the stock the same day it is made, or let it cool for 1 day in the refrigerator to skim the most fat from the stock. Pour the stock into containers and refrigerate overnight, uncovered. The next day, remove the fat that has formed on the top.

MAKE AHEAD Both the stock and the chicken will keep for 5 days in the refrigerator or for up to 6 months in the freezer. Store them separately.