



ROASTED BEEF STOCK



Day Before: Place Tenleytown Meat in refrigerator to defrost for 2 days, then bring to room temperature.

Prep Time: **45 minutes**

Cook Time: **8-18 hours**

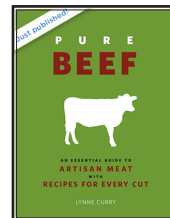
6-7 lbs **Tenleytown Meat Company beef bones**, including knuckle, marrow, and some meaty bones
2 tbs **vegetable oil**
1 tsp **kosher salt**
2 large **onions**, chopped
3 large **carrots**, chopped
2 **celery stalks**, chopped
1 heaping tbs **tomato paste**
1 head **garlic**, outer papery skin removed and top 1/3 cut off to expose the cloves
1 tsp cracked **black peppercorns**
1 tsp fresh **thyme**
2 **bay leaves**

Preheat **oven** to 425. Rub **bones** with **oil** and sprinkle with **kosher salt**. Arrange in single layer in rimmed oven-safe pan. **Roast** bones for **30 minutes**. Turn the bones and add the **onions, carrots, celery**, and the **tomato paste** to the pan. Continue roasting for **15 to 20 minutes**. Transfer the bones into an 8 quarts stockpot and scoop in the vegetables. Pour in 4 quarts **cool water**.

Discard excess fat from roasting pan, add 2 cups of water. Use a wooden spoon to scrape up all the **browned bits** off the roasting pan and add all of this liquid into the stockpot to **cover** the bones completely. Add the **garlic, peppercorns, thyme, and bay leaves**. Set the stockpot over **medium-high** heat and bring it to a **simmer**. Skim any **foam** from the surface and **discard it**. Reduce the heat to **low** and simmer gently for at least **6 hours** and up to 18 if you have the time (or set pot in 200 degree F oven for 6-18 hours, or a combination of the two). Strain stock through a fine-meshed **strainer** into a 4-quart container. To use immediately, leave undisturbed for 10 minutes then **defat**.

To save stock, **cool** the pot of stock in a **sinkful** of cold water for 30 minutes. Then put it uncovered in the refrigerator to chill for at least 6 hours until the **fat congeals** into a thin layer on top. Use a spoon to lift off and discard the fat. Once chilled, your stock will be wonderfully **gelatinous**, and you may want to warm it until it becomes **pourable**. **Distribute** the stock into 1-2 quart containers for storage in the refrigerator for up to 1 week or freezer for up to 6 months.

*makes 14 - 15
cups*



Recipe courtesy of Pure Beef by Lynne Curry. "An essential guide to artisan meat with recipes for every cut."



PEOPLE



PLANET



COMMUNITY



COMPANY