

You Can Cook! | Chicken Broth

FOR RECIPES, VISIT

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EAT.
MOVE.
SAVE.



To a 6-quart slow cooker, add 1 raw chicken carcass, 1 peeled carrot, 1 celery stalk, half a small onion, and 1 bay leaf.



Add 6 cups of cold water.



Cover and cook for 6-12 hours.



Strain solids out of liquid. Move liquid to a food-safe container. Cover and refrigerate.



Skim off solid pieces of fat on top of broth. Store broth in refrigerator up to 4 days, or freeze for longer storage.



Flavor tip. This broth is salt-free, so adjust seasoning in recipes as needed.

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5 Ways to Eat Chicken Broth

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Crockpot Vegetable and Lentil Stew



White Chili



Quick Spinach, Sausage, and White Bean Stew



Slow Cooker Saucy Chicken



Tortellini and Bean Soup