

Beef Stock

Ingredients

2 - 3 lbs. beef bones	celery leaves	1 tsp. crushed basil leaves
8 cups water	2 - 3 sprigs parsley	1 clove garlic
1 onion, unpeeled	5 - 6 whole peppercorns	2 tbsp. vinegar
1 carrot, scrubbed and sliced	3 whole cloves	2 tsp. salt

Instructions

1. Brown bones slowly in a heavy pot.
2. Add remaining ingredients and simmer, covered, for several hours.
3. Strain broth and cool.
4. Skim fat from top of stock.