

Turkey Stock

Ingredients

1 turkey carcass	2 - 3 sprigs parsley	1 tsp. basil
1 onion, halved	5 - 6 whole peppercorns	4 whole cloves
1 carrot, halved	1 - 2 bay leaves	2 tsp. salt
1 - 2 celery stalks	1 tsp. savory	1 tbsp. vinegar

Instructions

1. Place all ingredients in a large pot and cover with cold water.
2. Cover and simmer for several hours.
3. Strain and chill.
4. Skim fat from top of stock.