

How To Make Broth



Rinse parts under faucet and place in a large pot.
Fill with water, enough to cover parts.
The picture above has 5 quarts of water and uses about 8-10 lbs of parts.
Add in 1 tbsp orange juice per quart of water.
Cover and turn to medium heat.

Water Boils Relatively Clear At Start



When water is boiling, remove cover.
Water should be boiling somewhat clearly in the center of the pot.



Let simmer for 2-4 hours until water boils down and water is no longer boiling clearly.



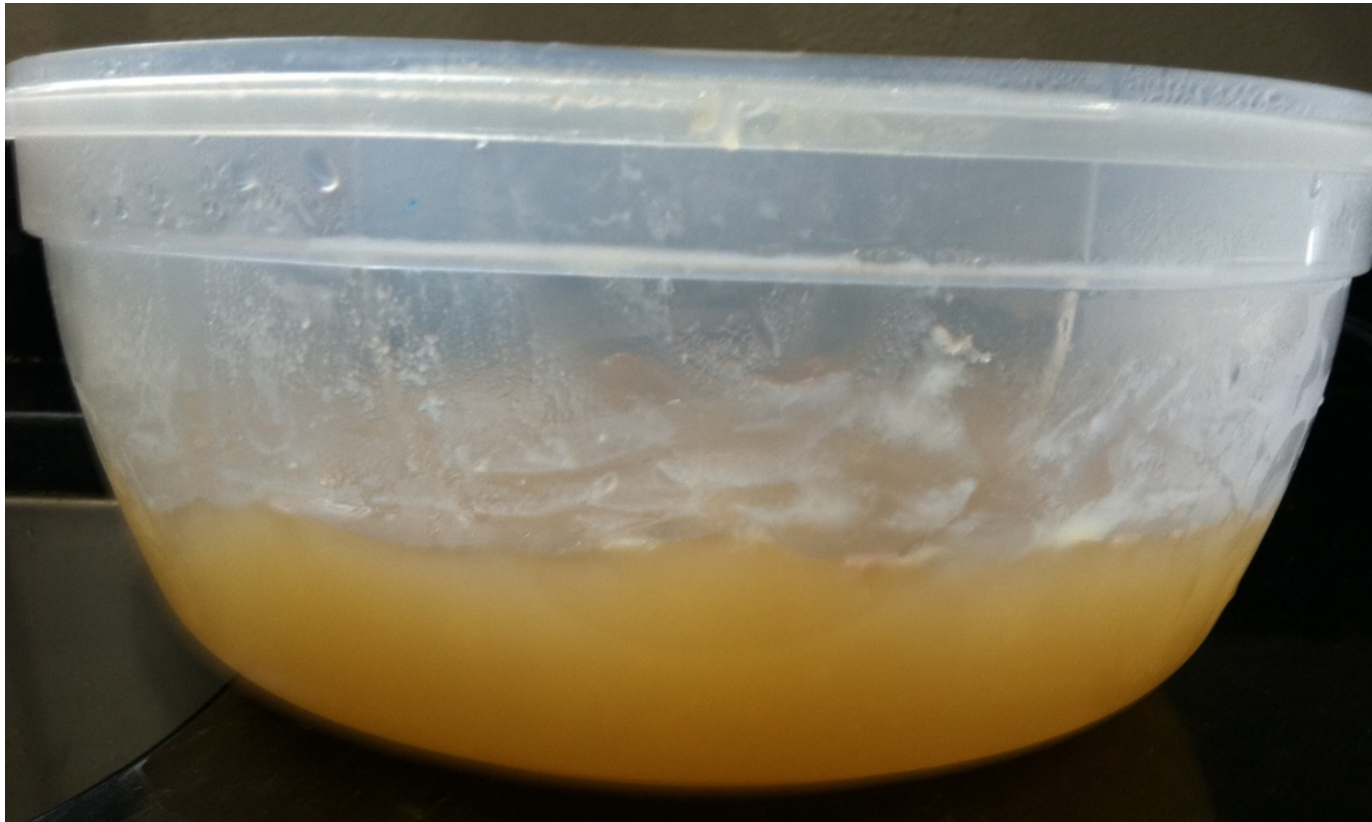
Remove parts.



Fat



Strain remaining liquid and put in a container in the fridge overnight.
A layer of fat will develop.



Scrape off fat and discard.



Broth is now ready to use. It should be very gelatinous and have the consistency of jello.