

## How To Make Broth

1. Rinse parts under faucet and place in a large pot. Fill with water, enough to cover parts. The picture below 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.



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



3. Let simmer for a 2-4 hours until water boils down and water opacity is no longer boiling clear.



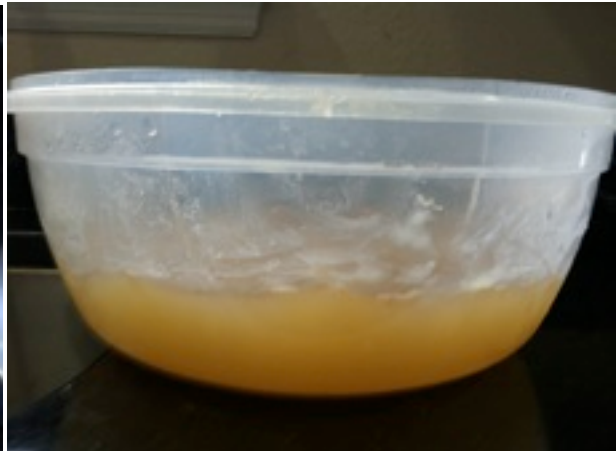
4. Remove parts.



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



6. Scrape off fat and discard.





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

