

## Chicken Stock

- 3 small chickens, breast meat removed and quartered
- 4 leeks, coarsely chopped and well cleaned
- 4 carrots, coarsely chopped
- 3 celery stalks, coarsely chopped
- 3 sprigs parsley
- 6 whole black peppercorns
- 3 bay leaves

1. Add chicken to large stock pot. Fill with cold water to 1 inch above the level of the chicken.
2. Bring to a simmer over medium-high heat. Skim any scum that accumulates on the surface.
3. Add the remaining ingredients and bring back to a gently simmer.
4. Cook, uncovered, for 3 hours. Let cool slightly.
5. Pour stock through a fine mesh strainer and cool completely.

## Shrimp Stock

2 tablespoons butter  
2 leeks, diced and well cleaned  
2 carrots, diced  
2 celery stalks, diced  
6 cups shrimp shells  
¼ cup brandy  
2 sprigs parsley  
4 whole black peppercorns  
1 bay leaf  
Salt

1. Bring a stockpot to medium heat and add the butter. When melted, add the leeks, carrots and celery. Cook until nicely softened but not browned. Season with salt.
2. Add the shrimp shells and cook until pink.
3. Remove from heat and add the brandy (be careful, it may flame). Return to the heat and cook until brandy has almost completely evaporated.
4. Cover with water and add the remaining ingredients.
5. Bring to a simmer and cook for 45 minutes. Let cool slightly.
6. Pour through a fine mesh strainer and cool completely.