

**Chicken Broth (Brodo)**

2 3-pound chickens  
2 cups chopped onions  
2 cups chopped celery  
2 cups chopped carrots  
Sprig of thyme  
6 whole peppercorns  
2 bay leaves

1. Add chicken to an 8-quart stockpot and fill with cold water until it covers chicken plus a ½-inch.
2. Bring to a simmer over medium-high heat, skimming scum that forms on the surface. Reduce heat as needed to keep at a gentle simmer.
3. Add the remaining ingredients and bring back to a simmer.
4. Gently simmer, uncovered, 2 to 3 hours (water level should be about ½ inch lower than the start).
5. Strain and cool completely.