

Menu

Vegetable Stock

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2 tablespoons olive oil
2 pounds onions, chopped
1 pound carrots, chopped
1 pound celery, chopped
1 pound parsnips, chopped
½ pound tomatoes, chopped
2 sprigs thyme
6 peppercorns
2 bay leaves
4 quarts water

1. Add oil to stockpot and bring to medium-low heat.
2. Add onions, carrots, celery and parsnips. Cover with parchment; sweat until nicely tender.
3. Add tomatoes, peppercorns, bay leaves and water.
4. Bring to a gentle simmer; cook two hours. Cool and strain.