

Savory Beef Broth

Knowing how to make a deep, rich beef broth is important to chefs because it is the foundation of so many recipes. If you can, use a variety of beef bones as each one will contribute its own unique flavor and texture to the broth. Don't skip the roasting step which greatly intensifies the flavors and deep brown color of the broth.

4-5 pounds meaty beef bones (shank, neck, shoulder, or knuckle)

2 tablespoons olive oil

1 onion, coarsely chopped

2 carrots, peeled and coarsely chopped

2 stalks celery, chopped

1 onion, peeled

3 tomatoes, chopped

1 large leek, white part and part of the green, coarsely chopped

1 teaspoon black peppercorns

2 teaspoons salt (or to taste)

2 garlic cloves

1 sprig fresh rosemary

1 sprig fresh cilantro

1 sprig fresh parsley

1 sprig fresh basil

1 sprig fresh tarragon

1 bay leaf

1. Preheat oven to 450° F.
2. Place beef bones in a large roasting pan and drizzle lightly with olive oil. Roast in the oven uncovered for 30 minutes, turning and basting several times.
3. Mix in the chopped onion, carrots, and celery and continue roasting for 20, turning and basting occasionally to brown evenly.
4. Transfer the bones, meat and vegetables into a large stock pot.

5. Deglaze the pan by adding half cup water, and using a wooden spoon or silicone spatula, scrape and dissolve all the food particles in the pan. Add the deglazing liquid to the stockpot along with enough water to completely cover the meat bones.
6. Cut the unpeeled onion in half and place cut side down in a 10-inch non-stick skillet. Cook on high heat just until the bottom of the onion is black. Add the onion into the stock pot with the other vegetables.
7. Bring the mixture to a boil, then reduce the heat and simmer for 10 minutes, skimming any impurities from the surface of the broth.
8. Add the tomatoes, leeks, peppercorns, salt, garlic and fresh herbs into the stockpot and stir to make sure they are submerged into the liquid.
9. Bring the mixture back to a simmer and let cook for 3 ½ to 4 hours, skimming the surface of fat and impurities as necessary.
10. Check the seasonings and adjust as necessary. Strain the liquid through a fine-meshed strainer to remove the meat and vegetables. Allow the broth to cool to room temperature, then place in the refrigerator. Once chilled, note that the excess fat will rise and harden on the surface and can be easily removed. Broth can be frozen or refrigerated.