

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Co Veal
Breast Pocket - Bone In,
bones removed

1 leek, washed and cut in
half

2 carrots, peeled and cut
in half

1 small white onion,
halved

2 celery ribs, halved

1 shallot, halved

1 garlic bulb, sliced in
half

1 teaspoon black
peppercorns

1 bundle of fresh herbs
like rosemary, thyme, and
oregano

Preparation

1

Clean your bones by boiling them in water. Discard the water and rinse the bones.

Cook

2

Fill a large stock pot $\frac{3}{4}$ of the way with fresh, clean water and place it on a medium to low flame. Add your cleaned bones to the stock pot and along with the rest of the ingredients.

3

Bring everything in the stock pot up to a soft boil for about 5 minutes and then reduce to a simmer for 4 to 5 hours.

4

When finished, let cool before handling.

Plating

5

Before using your white veal stock in other recipes, freezing, or sipping as is, strain and discard the bones and veggies so the broth is clear.

Bete'avon!