

Title:

Taking Stock of Leftovers

Word Count:

617

Summary:

A large goose or turkey is an impressive centerpiece for a celebration meal, but you'll have t

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cooking,food,stock

Article Body:

There's nothing more impressive to serve up at a big occasion than a large roasted bird, wheth

However, once the theatre of carving and the enjoyment of the feast is over, you'll invariably

Even in today's disposable society, the idea of throwing a roast into the garbage when there's

The answer is to make a stock, capturing the flavour of the bird in a handy liquid form that c

The process of making a stock is actually very simple, even if it's one of those topics someti

Roast the mixture in a hot oven until the bones take on some color - the more color, the bette

Once you think the bones have been roasted to perfection, the next step is to add them to a la

Many people also like to add some peppercorns to their stockpot before cooking, or even herbs

Once the stock has been simmering for an hour or three, strain it through a fine seive, or eve

Your basic stock is now finished, and can be used to make a wholesome broth with the meat you

This can then be frozen in an ice cube tray, with a cube or two being added to future recipes

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