

# CHICKEN BROTH



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CHICKEN

ONION

WHOLE GARLIC (SPLIT IN HALF)

BAY LEAF (OPTIONAL)

SALT

## DIRECTIONS:

1. PUT INGREDIENTS IN STOCK POT WITH COLD WATER
2. BRING TO A BOIL, REDUCE TO A SIMMER FOR ABOUT 40 MIN
3. SKIM OFF DEBRIS AS IT RISES
4. ADD SALT TO TASTE
5. KEEP WARM - OR MAKE AHEAD AND REHEAT

**TIP:** USE INSTAPOT OR SLOWCOOKER TO HELP!