

LAMB STOCK

Makes 1 quart

- 2 pounds lamb bones and scraps
- ½ carrot
- ½ medium onion
- 2 inch piece of celery
- 2 ½ quarts cold water
- 2 tablespoons tomato purée
- 3 bay leaves
- 3 cloves
- ½ teaspoon thyme
- ½ teaspoon tarragon
- ½ teaspoon cracked black peppercorns
- 1 clove garlic, peeled and crushed

Preheat oven to 450 degrees.

Place the bones and scraps in a roasting pan and brown well for 25 to 30 minutes. Coarsely chop the carrot, onion, and celery. Add these to the bones and cook an additional 15 minutes.

Remove the pan from the oven and transfer the bones and meat to a deep stockpot. Deglaze the roasting pan with 1 cup of the water and scrape any meat particles from the bottom. Cover the bones with the deglazing liquid and the rest of the cold water and bring to a full boil. Skim the broth well and add the remaining ingredients. Lower the heat and simmer 2 to 3 hours. Strain the stock. There should be about 1 quart.