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Anvil Angus' Shredded Beef and Broth

David and Carol Plough own and operate Anvil Angus Natural Beef in Greenfield, IN (www.anvilangus.com). When the cooler weather begins to set in, David fixes a big pot of beef and broth to use for soups, stews, and a family favorite, beef and noodles. The use of two different cuts of beef plus beef soup bones gives the broth a rich flavor.

One pound boiling beef
One pound beef short ribs
One pound beef soup bones
15 quarts of water
1 ½ teaspoon onion powder
1 ½ teaspoon garlic powder
1 ½ teaspoons kosher salt
1 teaspoon freshly ground black pepper
3 large carrots, peeled and cut into one inch chunks, optional
2 stalks of celery, cut into one inch pieces, optional

Arrange the beef and bones in the center of an 18 quart tabletop roaster (see instructions below for making this in a roaster in the oven).

Add the water, onion powder, garlic powder, salt, pepper, and vegetables (if using).

Set the roaster on 250 F and cook for 6 hours.

Turn off the heat and remove the bones, meat, and vegetables. Pour the liquid through a fine mesh strainer to remove any small remaining pieces of bone, meat, or vegetable.

Shred or cut the meat, discarding the fat, gristle, bones, and vegetables. Store the meat in a container in your refrigerator. Use the meat within 2 days or freeze in freezer safe containers for later use.

Pour the broth into non-reactive, heat safe containers such as quart canning jars. Let cool for 2 hours at room temperature then cool completely in your refrigerator overnight. Remove and discard the layer of fat that will form at the top of the jar.

Use the broth within 3 days or put in freezer safe containers and freeze for later use.

If you are using the oven method: Follow the first two steps and place the roaster, covered, in a preheated 250 F oven for 6 hours. Then proceed with the rest of the steps.

Makes about 15-18 quarts of broth and several cups of shredded beef.

NOTE: *The broth will cool to a jelly like consistency because of the use of the soup bones. It will become liquid again once you heat it up.*

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