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Rooster and Chicken Feet Broth

Many country and Jewish cooks will tell you that the secret to the most flavorful chicken broth is chicken feet. I definitely agree. But you probably won't find chicken feet at the grocery store. Ask your local poultry producer if he/she can get them for you. Trust me, it's worth the effort! The broth produced will be cloudy and packed full of flavor.

One rooster, fresh or thawed
1 lb chicken feet, thawed
16 cups of water
2 medium onions, peels removed, cut in half lengthwise
5 celery stalks, cut into 1 inch pieces
2 carrots peeled and cut into 1 inch pieces
10 sprigs of fresh parsley
10 sprigs of fresh dill

Put rooster and chicken feet in a large stock pot. Add the water to the pot.

Place the pot on medium high heat and bring to a rolling boil. Lower the heat so that the water is on a gentle simmer.

Skim the "protein foam" off the top every few minutes and discard it.

After 30 minutes, add the vegetables, parsley, and dill to the pot. Bring the water back to a gentle simmer.

Cover the pot with the lid, leaving the lid slightly ajar to allow for some steam to escape.

Simmer gently for 1 ½ hours. Remove the pot from the heat.

Place four layers of cheesecloth over a fine mesh strainer and strain the broth through the cheesecloth into a large glass bowl. Pour the broth into glass quart size canning jars and cool for 30 minutes.

Discard the rooster, vegetables, herbs, and feet. (Unless the rooster is very young, the meat on him will be very rubbery and inedible.)

Cover the broth jars with screw type metal or plastic lids and refrigerate.

Once the broth is completely cooled (overnight is best), there will be a layer of fat on the top of each jar. If you're making matzo balls to go with the soup, save this fat to use in your recipe. If not, you can discard the fat.

The broth can be frozen in freezer safe jars or plastic ware for up to a year.

Makes about 16 cups of broth.

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