



STOCK O'CLOCK

FROM P. 103 Could you make Thanksgiving gravy with store-bought broth? Sure. Would it taste as good as one made with homemade stock? Not a chance. —C.L.M.

Roasted Poultry Stock

Turkey neck, back, if spatchcocked (see p. 92), and giblets

5 lb. bone-in turkey or chicken wings
2 medium onions, quartered
4 large carrots, peeled, cut into 1" pieces
4 celery stalks, cut into 1" pieces
1 head garlic, halved crosswise
3 Tbsp. vegetable oil
Kosher salt, freshly ground pepper
4 sprigs thyme
2 bay leaves
2 tsp. black peppercorns

Preheat oven to 450°. Divide turkey parts, onions, carrots, celery, and garlic between 2 rimmed baking sheets. Drizzle with oil, season with salt and pepper, and toss to coat. Roast, turning once, until vegetables are soft and caramelized (they should stick slightly to pans), 45–50 minutes.

Transfer to a large pot and add thyme, bay leaves, peppercorns, and 16 cups water. Pour $\frac{1}{2}$ cup water into each baking sheet, scraping up any browned bits; add to pot. Bring to a simmer and cook until stock is deep golden brown and reduced to about 12 cups, about 1½ hours. Strain into containers. Let cool; cover and chill. Makes about 12 cups

DO AHEAD: Stock can be made 3 days ahead. Keep chilled, or freeze up to 3 months.