

Chicken Stock

This simple and delicious stock is the basis for many of Big Bowl's soups and sauces. It requires a little time and patience, but not a tremendous amount of work.

5 pounds of chicken bones, uncooked (backs are best)

Water

¼ cup cane sugar

¼ cup kosher salt

¼ cup fish sauce (3 Crabs brand preferred)

Place chicken bones into a deep stock pot. Fill with water to just cover, about 3 gallons. Turn heat to high and bring to a boil. Skim and discard all foam off of the top, and turn down to simmer. Simmer slowly for 2 to 3 hours, skimming every fifteen minutes. Remove from heat and strain into another container. Add the remaining ingredients; taste and adjust seasoning as necessary.*

*The seasoning listed is for a 2 gallon yield of broth. If less than 2 gallons, add some water; if more than 2 gallons, continue to reduce.