

Pressure Cooker Broth

Ingredients

- Leftover cooked carcass from your chicken or turkey
- 2+ carrots, chopped (can use carrot ends and peels)
- 2+ celery stalks, leaves (can use well cleaned ends and tops)
- 1 onion (cut in chunks, skin left on, but make sure you have a clean peel)
- 2 cloves garlic (mince for best flavor, but you can leave whole)
- 1-2 Tablespoons of Thyme
- 1-2 bay leaves
- 1 Tablespoon apple cider vinegar
- ¼ tsp pepper (can use peppercorns)
- 1 teaspoon salt
- 8 cups of water (or enough water to come to the max fill line)

Instructions

1. Place the bones in the pot of your pressure cooker. Add in the vegetables, herbs, apple cider vinegar, peppercorns and salt. Fill the pot with water to the max fill line. Seal your pot (making sure your valve is set to seal).
2. Set on high pressure for 120 minutes (go backwards and it will pop right to 120) and make sure the warm setting is off.
3. When the time is up, allow the broth to naturally pressure release (it will take a long time).
4. Strain your broth through a sieve and discard everything but the broth.
5. Ladle broth into jars and cool. You can remove the fat layer easily once the broth is cooled.

This broth will last 5 days in the refrigerator.