

[Thai] Soup Stock

1.5 L (6 cups) water
1 large onion
1 large carrot
5 thin slices fresh ginger
5 coriander roots and
attached stems
a few celery leaves
(optional)
500 g chicken necks and
backs, or beef or pork bones
1 tsp salt
½ tsp whole black
peppercorns

Bring the water to the boil while preparing the other ingredients. Peel and quarter the onion and scrape the carrot. Put into the boiling water together with all the other ingredients. Return to the boil, then lower heat, cover and simmer for 45 minutes to 1 hour. Strain and use right away, or cool and chill, then remove any fat from the surface and freeze for future use.

Source: Charmaine Solomon's Thai Cookbook: A Complete Guide to the World's Most Exciting Cuisine (1989), Viking, Ringwood, Vic.