

Beef or Chicken Broth

This is THE broth for homemade chicken noodle soup

Boil beef soup bones or short ribs for beef broth.
Boil a roasting chicken (not a fryer) and add a couple soup bones for chicken broth.
Start the meat in cold water and keep skimming until no more foam rises.

Then add:

2-3 carrots and 2 large onions sliced that have been browned directly on burner element.

Also add: celery, 1 or 2 tomatoes, salt to taste (a fair amount), 2 – 3 bay leaves, whole allspice berries, a teaspoon of mixed pickling spices.

Boil all of this slowly until the meat is tender.
Strain.

Use the broth for noodle soup.

Note: You can brown the carrots and meat in butter and serve as a side dish.