

Slow Cooker Chicken Broth

Recipe for a 7-quart slow cooker

Cooking Time: About 8 - 10 hours on low or 4 – 5 hours on high

Makes: About 2 - 3 quarts

Ingredients:

- 2 ½ - 4 pounds bone-in chicken pieces
(I use about 5 drumsticks and thighs.)
- 2 stalks celery sliced into large pieces. (I like to throw the celery leaves in too.)
- 6 whole baby carrots (or 2 carrots peeled and cut into 3 pieces each).
- 2 small yellow onions, cut into 6 wedges
- 1 teaspoon dried basil
- 1 teaspoon dried parsley
- 1 teaspoon dried thyme
- Salt to your liking (I add about 1 teaspoon and taste test at the end of cooking. If it needs more salt, you can add it then. To keep mine low-salt, I add more basil, parsley and black or white pepper instead of salt.)
- ½ teaspoon pepper
- 6 – 7 cups water – enough to cover the chicken and vegetables and a little extra



Directions:

1. Place all ingredients in the slow cooker. Mix well and cook on low for about 8 - 10 hours or on high for about 4 – 5 hours.
2. Remove chicken with a slotted-spoon and place on a plate to cool. (It can be refrigerated and used for soup or sandwiches.) Then, turn your slow cooker off and let the broth cool.
3. Once the broth has cooled, strain the vegetables with a slotted spoon.
4. Then, run the broth through a strainer if you want to remove the fine sediment and you have a pot of homemade chicken broth. There's nothing like a hot mug of chicken broth on a chilly day - or when you're sick.