

Chinese Chicken Stock:

1 (4-pound) whole chicken
1 bunch green onions, halved
4 garlic cloves, smashed
3-inch piece fresh ginger, whacked open with the flat side of a knife
1 onion, halved
1 teaspoon whole white peppercorns
About 3 quarts cold water

Put the chicken in a large stockpot and place over medium heat. Toss in the green onions, garlic, ginger, onion, and peppercorns. Pour about 3 quarts of cold water into the pot to cover the chicken by 1-inch. Simmer gently for 1 hour, uncovered, skimming off the foam on the surface periodically.

Carefully remove the chicken from the pot and pass the stock through a strainer lined with cheesecloth to remove the solids and excess fat. Cool the chicken stock to room temperature before storing in the refrigerator, or chill it down over ice first. Yield: About 2 quarts