More than 1 hour Makes 3L Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients

- Bones from 2 rotisserie chickens (meat reserved, see cook's note)
- 4 carrots, cut into chunks
- 2 onions, quartered
- 2 stalks celery, cut into chunks
- 2 bulbs garlic, halved in the middle
- 4 bay leaves
- 2 sticks cinnamon
- 4 star anise
- 6 black peppercorns
- 2 Tbsp (30ml) apple cider vinegar (or white vinegar)

Method

- 1. Divide bones between two large pots.
- 2. Cover with cold water and bring to the boil.
- 3. Reduce heat and simmer for 15–20 minutes. (This blanches bones to remove any impurities that might cloud the stock.)
- 4. Drain and rinse bones thoroughly.
- 5. Arrange veggies, garlic and bones on baking trays in a single layer.
- 6. Roast at 200°C for 50-60 minutes, giving the trays a shake halfway through.
- 7. Transfer roasted bones and veg to one or two 5L pots, add spices and vinegar, and top up with water (enough to cover).
- 8. Simmer for 8–12 hours over low heat, skimming the surface occasionally. (Make sure bones are fully submerged at all times top up with water if needed.)
- 9. Strain broth and discard veggies and bones.
- 10. Cool before transferring to a container.

COOK'S NOTE

Shred the chicken meat and use it for a warming bowl of Chicken Laksa soup. Not using the chicken immediately? Simply portion into ziplock bags and freeze for up to 2 months.

Browse more chicken recipes here.