

# BROWN BEEF STOCK

F EASY

Last Modified: 09/05/2014

PREP: 15 Min  
COOK: 10+ Hrs  
OVEN: 450

SAUCE-STOCK

MAKES 3 QUARTS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Veal Bones (Visible Marrow Rings)	
OR			
4	Pounds	Beef Bones (Visible Marrow Rings)	
AND			
2	Pounds	Beef Short Ribs	
OR			
2	Pounds	Oxtail Beef Shanks	1" Thick
OR, If NOT using Short Ribs or Beef Shanks, add in an Extra			
3	Pounds	Veal Bones (Visible Marrow Rings)	
3	Tbsp	Sunflower Oil	
2	Tbsp	Tomato Paste (Contadina)	
2	Medium	Yellow Onions (Unpeeled)	Quartered
2	Large	Celery Stalks (Cut Into Thirds)	
2	Large	Carrots (Scrubbed and Washed)	2" Chop
4	Cloves	Garlic (Unpeeled)	Crushed
1	Cup	Water	
OR			
1	Cup	Dry Red Wine (Pinot Noir)	
6	Sprigs	Fresh Italian Parsley	
4	Sprigs	Fresh Thyme	
2	Whole	Dried Bay Leaves	
2	Tsp	Whole Black Peppercorns	

## PREPARATION

<b>FACTOID</b>	This is a Rich Beef Stock that will be relatively transparent, with a dark brown tint and will end up gelling almost into a solid mass because of the broken-down collagens.
<b>FACTOID</b>	<b>STOCK VS BROTH:</b> Technically, Broths are made using Meat and Stocks are made using Bones. Unfortunately, the Commercial Supermarket canned & boxed versions use very little Meat or Bones. They achieve their "heartiness" from the addition of Glutamates and Nucleotides - Homemade IS for certain the way to go.
<b>CAUTION</b>	<b>REMEMBER:</b> Boiling a stock during cooking will create a deeply clouded Stock. A low simmer (bubbles just barely breaking the surface) will create a relatively clear Stock.
<b>HINTS</b>	The classic French delicate-bodied Beef Stock is made by using ONLY Veal Bones. Substitute the Veal with Beef Bones for a deeper, more robust flavor.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Large Stockpot &amp; Lid</li> <li>2) Large Metal Roasting Pan</li> <li>3) Fine Wire Strainer</li> <li>4) Cheesecloth Square</li> <li>5) Gravy Separator</li> </ol>

# BROWN BEEF STOCK

<b>PREP</b>	<p><b>DISH</b></p> <p>1) Quarter the Yellow Onions and set them aside.          2) Coarsely chop the Carrots and add them on top of the Onions.          3) Crush the Garlic Cloves and add them on top of the Onions.          4) Preheat the oven to 450 degrees with a rack just below center.</p>
<b>1</b>	<p>Arrange the Bones, Ribs &amp; Oxtails in a single layer in the roasting pan. Drizzle them generously with the Safflower Oil. Roast, turning once and stirring often for even browning, for about 1 hour.</p>
<b>2</b>	<p>Remove the roasting pan from the oven, add in the Tomato Paste and stir it to combine. Cook on the stovetop over two burners on medium heat while stirring to cook out the Tomato Paste acidity and to intensify it's sweetness, about 5 minutes. Add in the remaining Vegetables and stir to mix.</p>
<b>3</b>	<p>Return the roasting pan to the oven and roast until the Vegetables are browned and tender and the Bones and Beef are deeply browned, about 1 hour more.</p>
<b>4</b>	<p>Transfer the Bones, Beef and Vegetables into a large stockpot. Pour the roasting pan juices into a gravy separator and allow the fat to separate to the top. Pour the pan Juices back into the roasting pan, discarding the fat. Again, place the roasting pan over two burners on medium heat, add in the Water (and Red Wine if using) and bring to a boil while scraping the bottom with a wooden spoon to loosen the Fond. Boil until the liquid is reduced by half, about 10 minutes. Pour the roasting pan contents into the stockpot.</p>
<b>5</b>	<p>Add enough Water into the stockpot over medium heat to cover the Bones and Vegetables by 2 inches (about 6 quarts). Bring to just under a boil and reduce the heat to a low simmer (bubbles just gently breaking the surface). Add in the Herbs and Peppercorns and very gently simmer it uncovered for 8 hours. Add in more Water as necessary to keep everything submerged.</p>
<b>6</b>	<p>Pass the stock a ladle at a time through a cheesecloth-lined fine wire strainer over a large mixing bowl. Do NOT press on the solids and discard them.</p>
<b>7</b>	<p>If you intend to use the Beef Stock immediately: Place the strained Beef Stock into a gravy separator discarding the fat that floats to the top.</p>
<b>8</b>	<p>If you will be refrigerating or freezing the Beef Stock for later use: Allow the Stock to cool, cover the bowl with plastic wrap and place it undisturbed in the refrigerator for 8 hours. Remove the cold Stock and using a spoon, scrape off and discard all of the fat that has solidified on the top. Place the Gelled Stock in airtight plastic containers. You may refrigerate it for up to 3 days or freeze it for 3 months. Thaw completely in the refrigerator before using.</p>