

## ***BEEF BROTH***

4 pounds meaty soup bones (neck bones, shank crosscuts, short ribs, tail bones etc.)

2 or 3 carrots

celery stalks or celery leaves

salt and pepper

2 or three onions peeled and cut up if large.

3 or 4 bouillon cubes.

Put all in a large pot. Add about 3 quarts of water. Bring to a boil, cover and simmer 4 hours.

Strain and discard bones and veggies. Chill overnight; discard about 7/8 of the fat on top. Reheat slightly and freeze in quart containers. A good broth has a jelly-like appearance when cold.