

## **BROWN BEEF BROTH**

Same ingredients but you brown the bones before simmering.

Put bones on a foil lined shallow pan and bake in a 400 oven about 30 minutes until well browned.

Put bone in the large pot with veggies and simmer as above. Drain fat from roasting pan. Add about ½ cup water to scrape up the browned bits and add to the soup pot.

Cooked bones from a meal can also be used to make soup such as ribs from a rib roast.

Do not use the bones that were sucked on. Adjust the amount of water.