

Tim Farmer's Country Kitchen

BONE BROTH

Bones
3 carrots
1 bunch celery
½ onion
3 tablespoons apple cider vinegar
Water

Roast bones in oven 375-400 degrees for 1 hour. Place in crockpot or stockpot and add remaining ingredients. Cover with water. Simmer on low for 36-48 hours. Pour through cheese cloth and strain into jars.



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