Smithsonian FOOD HISTORY | COOKING UP HISTORY

Basic Chicken Broth

Featured on May 10, 2019 for "Regional Chinese Cooking Along the Transcontinental Railroad" demo with Chef Martin Yan

Basic Chicken Broth

Recipe courtesy of Yan Can Cook, Inc.

Yields 1 ½ quarts

Ingredients

8 cups water
About 2 ½ pounds chicken bones
3 green onions, halved
8 thin slices fresh ginger
Salt to taste
Dash of white pepper

Directions

Bring water and chicken bones to a boil over medium-high heat. Skim off excess foam that forms on top. Reduce heat, cover and simmer for 1 ½ hours. Add green onions, ginger, salt and pepper; continue to simmer for 30 minutes. Strain broth, discarding bones and seasonings. Skim and discard fat from broth.

Remark: Strained broth can be refrigerated overnight and excess fat on top can then be removed.

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