

# Turkey Stock

Makes about 4 quarts

3 pounds turkey wings

2 tablespoons olive oil, plus more

Turkey liver and neck

2 large or 3 medium carrots, chopped

2 large unpeeled onions, or a mix of onions and shallots, chopped

½ bunch celery, chopped

1. Preheat oven to 450 degrees.
2. Place the turkey wings on a sheet pan. Drizzle with neutral oil or olive oil and season with salt and pepper. Roast, flipping once halfway through, for about 40 minutes.
3. Heat 2 tablespoons olive oil in a large stock pot over medium heat. Add turkey neck and liver and cook, flipping once, until golden on both sides, about 6-8 minutes. Add carrots, onions, and celery. Season with salt and pepper. Add roasted turkey wings.
4. Pour a little water onto the sheet pan you roasted the turkey wings on. Using a fish spatula or wooden spoon, scrape up all the browned bits and add that to the stock, too.
5. Cover with 16 cups of water. Season with more salt and simmer gently until stock is reduced and very flavorful, about 3–3 ½ hours. Taste and adjust seasonings.
6. Using tongs, remove the wings and set aside in a bowl for snacking on later. Then, ladle the vegetables and remaining turkey parts into a sieve or colander set over a large bowl. Let them sit for a minute or two so any remaining liquid drains into the bowl, then carefully pour the rest of the stock through the sieve. Transfer to quart containers and refrigerate.