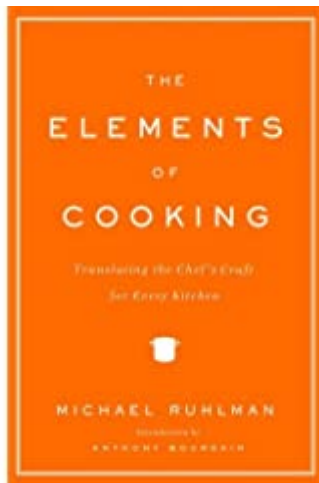


Ruhlman on Chicken Stock



On [The Splendid Table](#) (a public radio program that I listen to on podcast), their guest, Michael Ruhlman, suggests an unusual way of making chicken stock. He recommends putting the aromatic vegetables in only at the last hour. He says that by putting them in at the start, they overcook and fragment, clouding up the stock. But, more importantly, after all that time, they'll soak up too much of the precious liquid. Makes sense to me. I'll have to try it next time.

Here's a link to The Splendid Table's website where they have [his recipe for veal stock](#) – a magical elixir that he claims will allow an ordinary cook to be an extraordinary one.

[*The Elements of Cooking: Translating the Chef's Craft for Every Kitchen*](#) by Michael Ruhlman.