

Bone Broth



Ingredients

- 4-6 pounds beef bones & oxtail
- 4-6 pounds root vegetables- potatoes, carrots, onions, etc
- 1 head garlic (leave cloves whole)
- 1/2 stick butter
- Salt

Info

- **Prep:** 30min
- **Cook:** 12 hours
- **Serves:** ?
- [Source](#)

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Directions

1. In a 425F oven, roast bones for 30 minutes.
2. Melt butter in a large soup pot. Add bones to the pot, along with onion, garlic, and remaining root vegetables. Fill pot with filtered water. Bring to a boil. Stir well and reduce broth to a simmer. Simmer with the lid on but slightly cracked, for 12-24 hours. Strain and freeze the broth.

[bone](#), [oxtail](#), [beef](#), [carrot](#), [potatoes](#), [broth](#), [stock](#)

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