

Corn Cob Stock



Ingredients

- 4 (2½ pounds) corn on the cob, husked
- 10 cups water
- 1 tablespoon black peppercorns, toasted
- 1 tablespoon coriander seeds, toasted
- 6 parsley stems
- 2 celery stalks
- 2 bay leaves
- 1 garlic clove, smashed
- ½ yellow onion, halved and deeply charred

Info

- **Prep:** 15
- **Cook:** 2
- **Serves:** 8 cups
- [Source](#)

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Directions

1. Shave the corn kernels off the cobs and add the cobs to a heavy-duty stock pot. In a blender, blend half of the corn kernels on high and add to the pot. Save the other half of the corn kernels for other uses.
2. Add the remaining ingredients to the pot and bring to a rolling boil over high heat. Once at a boil, lower the heat to a gentle simmer and cook for 2 hours. Strain the stock and allow it to completely cool. Store in the refrigerator for up to 1 week or freeze in small batches and thaw as needed.

[corn](#), [stock](#), [celery](#), [onion](#), [parsley](#), [soup](#)

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