

Easy Homemade Beef Broth

Did you know that we use every part of the animal during our processing? Nothing goes to waste! Even the bones! You can get a 1.5-3lb bag of soup bones that is perfect for homemade beef broth. Beef broth has some many great benefits that include collagen and minerals that are extracted from the bones during the process of making broth! That is why you are always told to make a broth soup when you are sick! Don't be intimidated...it is really so easy!

Prep Time: Thaw your NA Soup Bones in the refrigerator or for a faster thaw place in cold water

Cook Time: 24 – 30 hours

Equipment: Large Crock Pot

Ingredients:

- **1 pkg Native Acres Beef Soup Bones, thawed (Bag of Bones as we like to call it!)**
- 2 TBS oil of choice
- 2 onions, halved
- 3 celery stalks, rough chopped
- 2 carrots, rough chopped
- 2 garlic cloves, whole
- 1 TBS Whole Peppercorns

Directions:

1. Preheat oven to 400 degrees
2. Place thawed bones on a jelly pan and drizzle & coat each side with oil of choice
3. Roast bones in the oven for 1 hour
4. Remove bones and place into large crockpot with all other ingredients
5. Fill crockpot all the way with water
6. Cook on low in crockpot for 24 – 30 hours (I usually do 24)
7. Strain all bones and vegetables out of broth once cooking time is complete
8. Place broth in fridge overnight to cool
9. Next day, skim off fat if destired
10. Run broth through a fine mesh strainer
11. Store in mason jars or freezer safe bags/cups in freezer for us to 6 months or in fridge for 5-6 days
12. Use for soups, stews or any recipe that calls for beef broth
13. Eat & Enjoy! 😊

Notes:

- Storage tip! My favorite way to store in the freezer is to place broth into muffin tins and freeze for 30 min. Then pop them out of the muffin tins and you have perfect almost ½ cup servings to use at a time instead of having to thaw an entire bag of broth.

