

# GOOP



## Summer Cookbooks

### Vegetable Scrap Stock

YIELD: about 4 cups

#### ingredients

- Olive oil
- 1 carrot, roughly chopped
- 1 onion, roughly chopped
- 1 celery stalk, roughly chopped
- 1 clove garlic, smashed
- Splash of vermouth or dry white wine
- 1 fresh or dried bay leaf
- Herb stalks
- A few whole black peppercorns

#### preparation

This vegetable stock is an excellent way to use up any random slices of veggies you have around the pantry. It also works well when you have a lot of vegetable “waste” from another recipe, like the peeled carrot skins. Use those skins in place of a whole carrot, as the peels also have a lot of flavor. This vegetable stock is not as rich as chicken stock, but it’s a nice option for vegetarians. Flavor is added by deglazing the pan with some vermouth or white wine. These proportions are flexible. The only thing you really need is some sort of allium, as they flavor the broth like no other vegetables can.

Cover the bottom of a large stockpot with olive oil and heat over medium-high. Add the carrot, onion, celery, and garlic. The trick here is to fight the urge to stir continuously. Instead, let the vegetables sit on the heat and caramelize, about 10 minutes. Splash vermouth in the pan, stirring to deglaze and scraping up all the brown bits from the bottom of the stockpot. Cover the vegetables with 2 inches of water. Add the bay leaf, herb stalks, and the peppercorns and bring the mixture to a boil. Reduce the heat to low and cover, simmering for an hour. Set a fine-mesh strainer over a large mixing bowl and drain the stock from the solids. Compost solids. Put the stock in the fridge until cool. Once cooled, use within three days or store in plastic containers in the freezer for up to four months.

**Pantry Note:** All frozen stocks follow the same rules. Cover the stock’s surface with a layer of plastic wrap before freezing, and store for up to four months.