

BISON BONE BROTH

Marilyn Bay Drake | Bison World Editor

INGREDIENTS

Bison Bones: Save the large bones from the bison meat you prepare by storing them in your freezer in an airtight container and/or use the soup bones that usually come as part of a half or full bison carcass purchase. Bison bones can also be purchased at specialty meat markets or meat processors.

white vinegar

1/2 Onion

1 Carrot

1 Rib of celery

DIRECTIONS

Place thawed or frozen bones in a slow cooker or large stock pot and cover with water.

Add 1-2 tablespoons white vinegar for each gallon of water.

Add half an onion, a carrot and a rib of celery for each gallon of water. Salt, pepper, and herbs can be added, as well, although flavoring at this stage may limit end use.

Put stock pot on a setting that creates a gentle simmer or turn slow cooker to low and simmer 12-24 hours.

After simmering, let broth cool then pour through a strainer into individual storage containers suitable for freezing or use a vacume sealer. Label and freeze for later use.

