

Corn Stock



Ingredients

6 ears of corn, kernels cut off, and (used for other purposes)

3 cups water or vegetable stock (to keep vegetarian) or chicken stock (for the best flavor)

Procedure

1. Cut the corn from the cobs, and then scrape the juice from the cobs and add to the corn.
2. Combine the cobs and stock in a large pot, and bring to a simmer. Simmer for 10-15 minutes to make a corn stock.
3. Remove the corn cobs.
4. Use right away, or chill for later use.

Yields approximately 3 cups of stock

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