

Homemade Vegetable Stock



5 from 12 votes

Recipe video above. This is an easy, classic vegetable stock that's an essential addition to every cook's toolkit. It will complement and bring flavour into anything you use it in.

As with all stocks, homemade vegetable stock is far superior to store bought, with the added bonus that it's the easiest of all stocks to make! The ingredients are simple, affordable and very minimal waste is discarded after straining compared to meat based stocks like beef stock.

Makes 1 litre / 1 quart vegetable stock (4 cups). Use in place of any recipe calling for vegetable stock (same quantity) or even chicken stock.

Cook Time

2 hrs

Course: stocks Keyword: vegetable stock Servings: 8 cups Calories: 113cal Author: Nagi

Ingredients

- 4 litres / 4 quarts water
- 4 medium carrots (unpeeled), cut in 3 (180g/6oz each)
- 2 onion , quartered (~250g/8oz)
- 2 celery stem , cut in 4 pieces (~180g/6oz)
- 4 garlic cloves, smashed (Note 1)
- 6 parsley stems
- 2 bay leaf
- 2 thyme sprig
- 1 tsp black peppercorns
- 1 tsp coriander seeds
- 2 tsp salt , kosher/cooking for store bought level salted vegetable stock (Note 2)

Instructions

1. **Simmer 2 hours:** Place all ingredients in a large pot. Bring to simmer over high heat, then reduce heat to low and simmer for 2 hours without a lid. The water should not be bubbling, it should just ripple gently. Stock should reduce by about half.
2. **Strain,** pressing juices out of the vegetables. You should have 1 litre / 1 quart (4 cups) of stock. If you have much more than this, return the strained liquid into the pot and simmer to continue to reduce.
3. **How to use:** Use in place of store-bought stock in any recipe - 1:1 ratio.
4. **Storage:** Keeps in the fridge for 5 days, or freeze for 3 months. I usually freeze in 1 cup portions in jars, small ziplock bags (freeze flat for efficient use of space and faster defrosting) or in plastic containers.