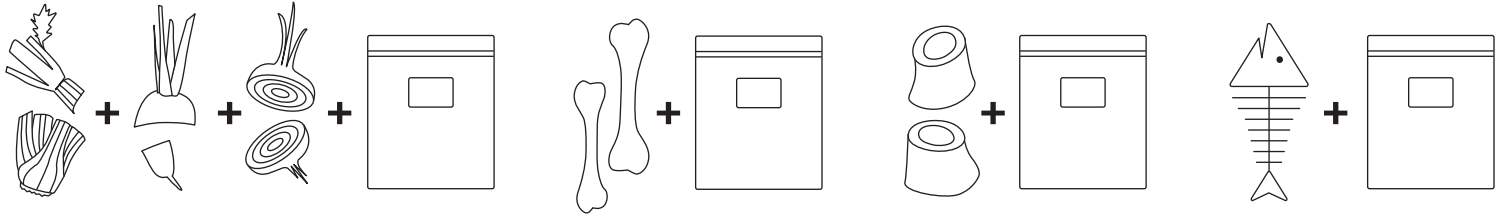


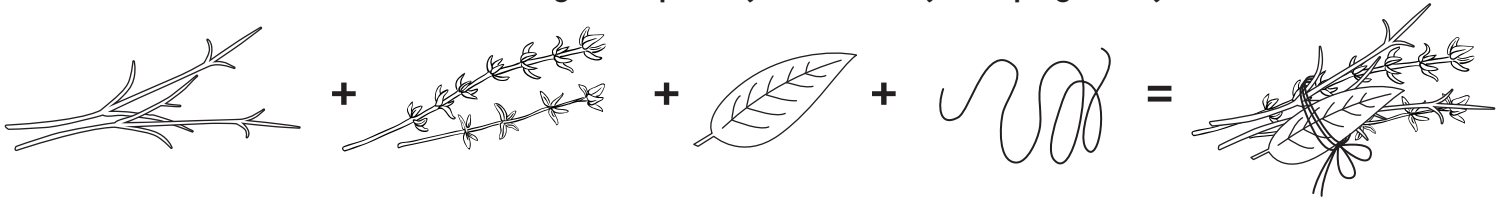
HOW TO MAKE PERFECT STOCK

TIPS TO TRANSFORM ODDS, ENDS, AND BONES INTO FLAVOR MAGIC

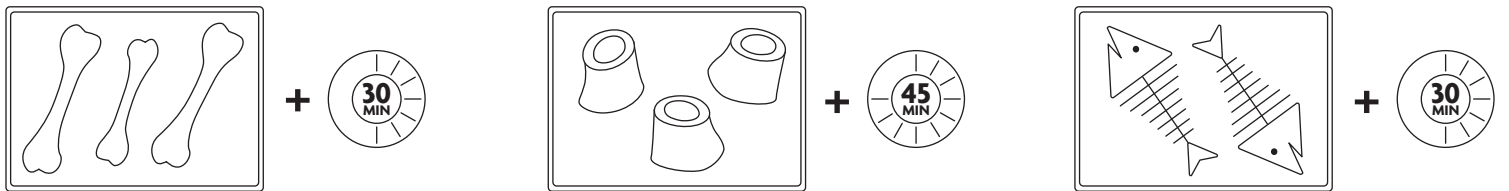
THINK AHEAD: Save vegetable trimmings and bones and freeze in zip-top bags



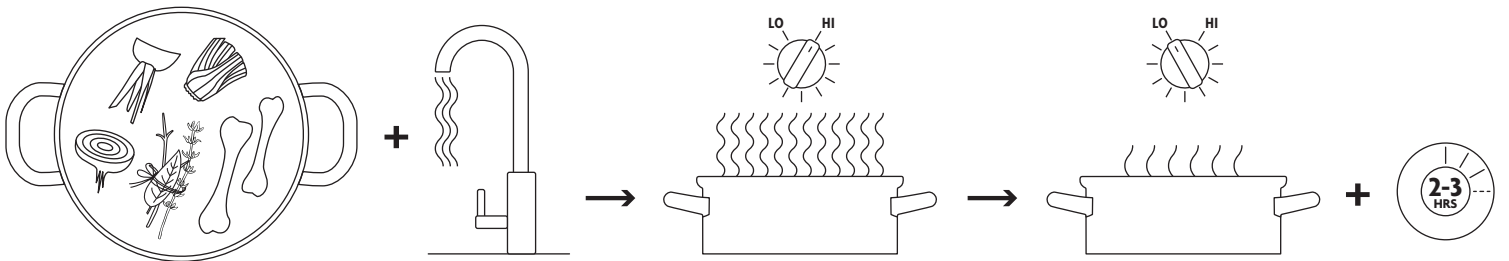
MAKE A BOUQUET GARNI: Tie together parsley stems + thyme sprigs + bay leaf



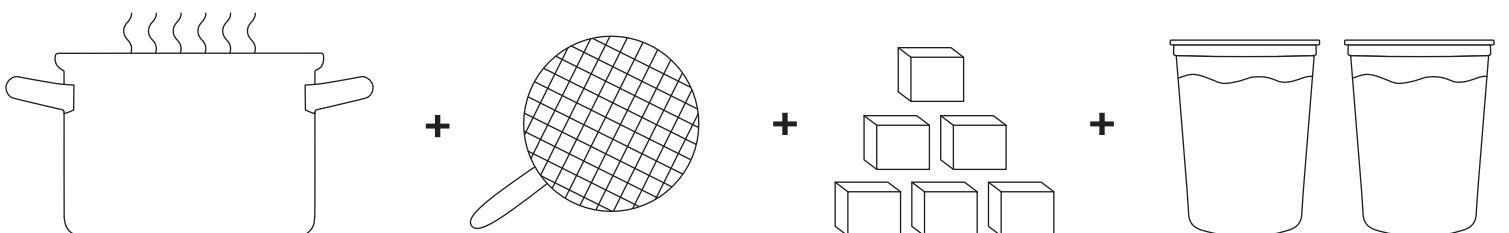
ROAST BONES (IF USING): 425°F until browned, 30-45 minutes



SIMMER STOCK: Add vegetables + bouquet garni + roasted bones to stockpot + water to cover; bring to boil then gently simmer 2 to 3+ hours, adding more water if needed



STRAIN, COOL & STORE: Strain + cool to room temp (ice bath!) + refrigerate for 1 week or freeze 6-8 months



FOOD WASTE FRONTIERS

ZANY WAYS OUR CHEFS GET SCRAP-HAPPY

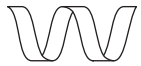
Home cooks can start with more basic waste-fighting strategies but here's how our chefs push the envelope



Use whey from fresh farmer's cheese in **HOMEMADE TORTILLAS**



BAKE BEETS in spent coffee grounds



Add orange peels when **BRAISING BEEF**



Freeze over-soft berries with wilted herbs for **SPA WATER AND SMOOTHIES**



After breading eggplant, use leftover egg wash in **FRITTATAS**



Fry Brussels sprouts leaves (from trimmings) and **SPRINKLE ON SALADS**



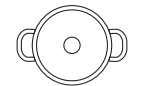
Purée basil stems into **PESTO**



SAUTÉ blanched broccoli leaves with garlic in olive oil



INFUSE AGUA FRESCA with melon seeds and pulp



Slip parmesan rinds into **BEAN SOUPS, MARINARA, OR BOLOGNESE**



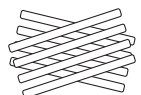
STUFF WHOLE CHICKENS with leftover rice



Make "end-of-the-week" **POULTRY MARINADE** by blending excess herbs and alliums with olive oil



Oven-dry tomato skins and **GRIND TO A POWDER** for finishing dishes, marinades, rubs



Add grated/julienned broccoli stems to **SLAW**



INFUSE VINEGAR with fruit peels, cores, or simply bruised fruit



Stir cleaned, chopped carrot tops into **TABBOULEH**