



Instant Pot Chicken Stock Recipe

Introduction

Making your own chicken stock at home can elevate the flavor of your favorite dishes, from soups to sauces. This Instant Pot Chicken Stock recipe from Damn Delicious provides a simple and efficient way to create rich and delicious stock in no time. Utilizing the pressure cooker not only speeds up the process but also enhances the flavors by extracting the essence of the ingredients efficiently.

Detailed Ingredients with measures

3 pounds chicken wings
1 large carrot, peeled and halved
2 celery ribs, halved
1 large onion, quartered
1 head garlic, halved crosswise
5 sprigs fresh thyme
1 bay leaf
 $\frac{3}{4}$ teaspoon whole black peppercorns
1 teaspoon kosher salt

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: Approximately 1 hour and 15 minutes (including natural pressure release)

Yield: About 10 cups of chicken stock

To prepare the chicken stock, place the chicken wings, vegetables, herbs, and spices into a 6-quart Instant Pot. Fill the pot with water up to the maximum fill line, select the manual setting, and set the pressure to high for 45 minutes. After cooking, allow the pressure to release naturally, which takes around 20-30 minutes.

Once the stock has cooled, strain it through a fine-mesh sieve, discarding the solids. Skim off any excess fat, and let the stock cool completely before dividing it into airtight containers. It can be

refrigerated for up to 3 days or frozen for up to 3 months. When you're ready to use it, simply thaw in the refrigerator overnight and bring to a boil for 2 minutes before adding it to your dishes. Enjoy the richness of homemade chicken stock in your cooking!

See also [Fried Pickles](#)

Detailed Directions and Instructions

Step 1: Prepare Ingredients

Place the chicken wings, large carrot (peeled and halved), celery ribs (halved), quartered onion, halved garlic head, fresh thyme sprigs, bay leaf, whole black peppercorns, and kosher salt into the 6-quart Instant Pot®.

Step 2: Add Water

Fill the Instant Pot® with water up to the maximum fill line, which is approximately 10 cups.

Step 3: Set Cooking Program

Select the manual setting on the Instant Pot®, adjust the pressure to high, and set the cooking time for 45 minutes.

Step 4: Natural Pressure Release

Once the cooking cycle is complete, allow the pressure to release naturally. This process will take about 20-30 minutes.

Step 5: Strain the Stock

After the pressure has fully released, strain the stock through a fine-

mesh sieve, discarding the solids left behind.

Step 6: Cool the Stock

Skim any remaining fat from the surface of the stock and let it cool completely.

Step 7: Store the Stock

Divide the cooled stock into airtight containers. You can refrigerate for up to 3 days or freeze for up to 3 months.

Notes

Usage

This homemade chicken stock is ideal for adding depth of flavor to stews, soups, and sauces.

Thawing Instructions

When ready to use, thaw the frozen stock overnight in the refrigerator and bring to a boil for 2 minutes before incorporating it into your recipes.



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Cook techniques

Using the Instant Pot

The Instant Pot allows for quick cooking under high pressure, which helps extract flavors from the ingredients efficiently.

Natural Pressure Release

Allowing the pressure to release naturally helps preserve the flavors and nutrients in the stock, resulting in a richer taste.

See also Crock Pot Beef Stroganoff

Straining the Stock

Using a fine-mesh sieve ensures that all solids are removed, leaving behind a clear and flavorful stock.

Skimming Fat

After cooling, skimming fat from the surface can help achieve a lighter stock that absorbs flavors better in dishes.

Storage Tips

Dividing the stock into airtight containers for refrigeration or freezing ensures it stays fresh and is ready for future use.

FAQ

Can I use other parts of the chicken for stock?

Yes, you can use other chicken parts such as bones or thighs, but wings provide great flavor.

How long can I store the chicken stock?

The stock can be refrigerated for up to 3 days or frozen for up to 3 months.

What can I use chicken stock for?

Chicken stock is perfect for enhancing the flavor of soups, stews, sauces, and risottos.

Can I add more vegetables?

Yes, feel free to add other vegetables such as leeks, parsnips, or herbs for additional flavor.

Can I reuse the chicken wings after making stock?

It is not recommended to reuse the wings as they will have lost most of their flavor and nutrients in the stock-making process.

Conclusion

This Instant Pot Chicken Stock is a quick and easy way to create a rich, flavorful base for your favorite dishes. By using simple, whole ingredients, you can achieve a depth of flavor that elevates soups, stews, and sauces. Plus, making it in the Instant Pot significantly reduces the time it takes compared to traditional methods. Whether you're a seasoned cook or just starting, this stock recipe is a must-have staple in your kitchen.

See also [Sticky Date Pudding](#)

Chicken and Rice Soup

Use the chicken stock as a base for a comforting chicken and rice soup. Add cooked chicken, rice, and your choice of vegetables for a hearty meal.

Vegetable Quinoa Stew

Incorporate the chicken stock into a vegetable quinoa stew. Combine quinoa, seasonal vegetables, and herbs for a nutritious vegetarian option.

Risotto

Substitute chicken stock for water while making risotto to enhance the flavor. The creamy consistency will be amplified with the homemade stock.

Gravy

Use the chicken stock as a foundational flavor in homemade gravy. Perfect for drizzling over roasted meats or mashed potatoes.

Slow Cooker Beans

Use the chicken stock instead of water for slow-cooked beans. This will infuse the beans with added flavor and richness.

The image shows two glass jars filled with a golden-yellow liquid, likely chicken stock. The jars have silver metal lids. A green, torn-edge style overlay is positioned across the middle of the image, partially covering the jars. The text 'Instant Pot Chicken Stock Recipe' is written in white on this green background.

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