



Beef Bone Soup

INGREDIENTS

- *4 pieces of Bone in Beef Chuck Short ribs*
- *2 raw beef bones -marrow, or shank*
- *1 Knorr Beef Boullion*
- 1 large onion, peeled and halved
- 1 celery root (celeriac), about 5 oz, peeled
- 3 large carrots, peeled
- 2 parsley roots, peeled (if unavailable, substitute parsnips)
- 1 small kohlrabi, peeled and halved (optional)
- 2 whole cloves garlic
- 2 teaspoons salt, or to taste
- *1 teaspoon Vegeta, or to taste*
- A handful of fresh parsley
- 1 teaspoon whole black peppercorns
- *1/2 teaspoon of sweet paprika powder*
- Cold water, enough to cover the bones and vegetables (7-8 pint)
- *Thin Noodles*

ALL ITEMS WITH AN ASTERISK CAN BE PURCHASED FROM SMOKEHOUSE OF THE CATSKILLS

DIRECTIONS

1. Rinse the short ribs and bones under cold water. Place the bones, 1 piece of Knorr Beef Boullion and a halved onion into a large stockpot.
2. Cover the ingredients with enough cold water so that they are fully submerged. Starting with cold water helps create a clearer broth by slowly extracting flavor.
3. Place the pot over low heat. Bring the pot to a slow, gentle simmer, not a rolling boil. A boil will agitate the proteins and result in a cloudy broth.
4. As the broth heats, foam and impurities will rise to the surface. Use a slotted spoon to skim this off during the first hour of simmering.
5. Once you have a clear surface, reduce the heat to the lowest possible setting. Add the garlic, peppercorns, paprika and cover the pot, leaving a small gap for steam to escape. Let it simmer gently for 3-4 hours, or longer for a richer flavor.
6. About 1 hour before you are ready to finish the broth, add the whole or halved carrots, celery root, and parsley root. Continue to simmer until they are tender.
7. Remove the pot from heat. Carefully ladle the broth through a fine-mesh strainer into a clean bowl or container, discarding the bones. Cut up the meat and vegetables into smaller pieces. Add Vegeta to taste.
8. The traditional way to serve is piping hot with fresh parsley stirred in. The cooked root vegetables are often cut into pieces and returned to the broth, or chopped and added to each bowl. Serve with thin noodles or liver dumplings