



## *Brown Vegetable Stock*

2 yellow onions, cut in quarters  
1 red onion, cut in quarters  
5 carrots, cut in chunks  
3 leeks, cut in chunks  
1 head garlic, cut in half  
1 bay leaf  
1 gallon water

Preheat oven to 450\*.

Put the cut vegetables in a heavy baking pan. Roast, uncovered, stirring occasionally, for about 1 hour. Transfer vegetables to a stock pot. Add bay leaf and water. Bring to a boil, reduce heat and simmer, covered, for 1 hour. Strain. Chill. This may be made ahead and frozen.

Yields 1 gallon.