

Roasted Vegetable Stock

3/4 lb. cremini mushrooms, halved
1/2 lb. shallots, unpeeled and quartered
1/2 lb. carrots, cut into 1-inch pieces
1 red bell pepper, cut into 1-inch pieces
2 garlic cloves, coarsely chopped
4 fresh flat-leaf parsley sprigs (including long stems)
3 fresh thyme sprigs
1 tablespoon olive oil
1/2 cup dry white wine
1 bay leaf
1/2 cup canned crushed tomatoes
1 quart water
3/4 teaspoon salt

Toss together vegetables and herbs with oil in a flameproof roasting pan. Roast, stirring occasionally, until vegetables are golden, 35-40 minutes.

transfer vegetables with a slotted spoon to a 4-quart saucepan. Straddle roasting pan across 2 burners, then add wine and deglaze pan by boiling over moderate heat, scraping up brown bits, 1-2 minutes. Transfer to saucepan and add remaining ingredients. Bring to a boil. Reduce heat and simmer, covered, stirring occasionally, 45 minutes.

Pour stock through a large fine-mesh sieve into a bowl, pressing hard on and then discarding solids.

Can be made ahead, cooled, uncovered and kept covered in refrigerator for a week or frozen, airtight for up to 1 month.

Makes approx. 4 cups.



Three Kitty Cuisine
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