

Herb Stock

Source: Mark Bittman's Kitchen Matrix

Cook	Total
15 min	15 min

Yield: 6 cups

Serving: 4

A quick vegan stock to add depth to your recipes when you are out of your standard stock.

Ingredients

small handful rosemary, thyme or sage

large handful parsley sprigs (*including stems*)

a bay leaf or two

1-2 crushed garlic cloves

pinch of black peppercorns

6 cups water

Directions

Bring all ingredients to a slight simmer, turn off heat and steep for 5-15 minutes then strain.