

## Parmesan & Prosciutto Stock

Source: Mark Bittman's Kitchen Matrix

Yield: 6 cups

Serving: 4

Quick stock when you do not have any on hand or the time to make it. Perfect for beans and greens or most any soup.

### Ingredients

1 Parmesan Rind

2 prosciutto rinds or ends (*or 4 oz prosciutto*)

2 garlic cloves *crushed*

1 rosemary sprig

6 cups water

### Directions

Bring all ingredients to a boil, reduce heat and simmer for 5-15 minutes, strain.