Parmesan Stock

Source: Mark Bittman's Kitchen Matrix

Cook Total 15 min 15 min

Yield: 6 cups

Serving: 4

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

Ingredients

1 Parmesan Rind

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.

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