



PURE BEEF BONE BROTH

Ingredients

3.5-5lbs Split Grass-Fed Beef Knuckle Bones or Marrow Bones

12 Quarts water

1/4 cup apple cider vinegar

Salt, pepper or other spices if desired

Directions

Spread bones on foil-lined baking sheet.

Bake bones at 300 degrees for 30 minutes.

Put baked bones in large pot with water and vinegar.

Bring to boil, lower to simmer.

Cover and simmer for 3 days, adding more water as necessary.

When finished, broth will have thickened and you will be able to crumble the bones with your hands (great bone meal that can be added to dog food or used as a fertilizer).

Broth may be frozen in 1-pint portions to use as needed. Keep refrigerated when thawed.