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If there's one thing every home cook should have in their kitchen, it's a pot of homemade beef bone broth quietly simmering away. This is the kind of old-school cooking that builds flavor from the ground up—deep, savory, and packed with goodness. Whether you sip it straight from a mug or use it as the base for soups, risotto, or sauces, homemade bone broth is a total game-changer.

Why Make Beef Bone Broth at Home?

Sure, you can buy broth at the store—but homemade beef bone broth has:

- **Far better flavor** (rich, meaty, and deeply savory)
- **Natural gelatin** from slow-simmered bones
- **No additives or preservatives**
- **Better value**—you get multiple quarts for the price of bones

This is the same kind of broth our grandmothers made: simple ingredients, slow cooking, and patience.

Things to know about this Beef Bone Broth recipe

- A properly made bone broth will **gel when cold**—that's a good thing.
 - Don't let the broth boil aggressively; a gentle simmer keeps it clear and clean-tasting.
 - You can reuse the bones once more for a lighter second batch.
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How to Use Beef Bone Broth

- Soup bases (vegetable, beef, or noodle soups)
- Risotto or polenta instead of water
- Braising meats
- Sipping warm with a pinch of salt
- Sauces and gravies

Storage

- **Refrigerator:** up to 5 days in an airtight container
- **Freezer:** up to 6 months (freeze in quart containers or silicone molds)
- If you loved this homemade beef bone broth, here are a few ways to put it to work:
 - Use it as the base for my **Italian Meatball Sauce**
 - Swap it in for water in **Polenta** for extra depth
 - Build cozy bowls of **Vegetable or Beef Soup**
 - Freeze it and keep it on hand for weeknight cooking

Final Thoughts

Making beef bone broth this way is simple, intentional cooking—searing everything together, keeping the vegetables whole, and letting time do the work. The result is a clean, deeply flavored broth you can use across your kitchen all week.

How to make Homemade Beef Bone Broth



- 4 – 5 pounds **beef bones** (a mix of marrow bones, knuckle bones, and meaty bones is ideal)
- 1 **beef shank**
- 2 tbsp **olive oil**
- 1 **whole onions**, peeled
- 2 **whole carrots**, peeled
- 2 **whole celery stalks**
- 4 cloves **garlic**
- 2 **bay leaves**
- 1 tsp **black peppercorns**
- Water, enough to cover
- $\frac{1}{3}$ cup apple cider vinegar
- Salt to taste

1. Sear the Meat

Heat olive oil in a large stock pot or Dutch oven over medium-high heat. Season the beef shank and any meaty bones lightly with salt. Add **all the meat to the pot together** and sear until deeply browned on all sides. Work in batches only if needed to avoid crowding.

This step builds the foundation of flavor directly in the pot—no roasting required.

2. Add the Aromatics

Add onions, carrots, celery, garlic, bay leaves, and peppercorns.

3. Add Water & Vinegar

Cover everything with cold water (about 12–14 cups). Stir in the apple cider vinegar—this helps extract collagen and minerals from the bones.

4. Simmer Low and Slow

Bring the pot just to a gentle boil, then immediately reduce to a **low simmer**. Skim off any foam that rises to the top during the first 30 minutes.

Simmer **covered** for 2 1/2 -3 hours

Add more water if needed to keep the bones submerged.

5. Strain the Broth

Remove the bones and vegetables. Strain the broth through a fine-mesh sieve into a large bowl or container.

6. **Cool & Store**

Let the broth cool completely. Refrigerate overnight, then skim off any hardened fat from the top (save it for cooking—it's gold).