



Yield 1X:	100.00	oz
Portion:	100	oz
Portions:	1.0	
Shelf life:	Freeze	
Date:	8.16.22	

**Allergens:**  
Garlic, fish

### Reduced Trout Stock

Prep Recipe Ingredient	1 X		2 X		3 X	
	lb	oz/each	lb	oz/each	lb	oz/each
Trout heads and bones, rinsed	10		20		30	
Cold water	12		24		36	
Onions, peeled and coarsely chopped	2	2.00	4	4.00	6	6.00
Celery, coarsely chopped	1	1.00	2	2.00	3	3.00
Carrots, peeled and coarsely chopped	1	1.00	2	2.00	3	3.00
Thyme, whole		0.25		0.50		0.75
Garlic head, cut in half		2.00		4.00		6.00
Black peppercorns		0.50		1.00		1.50
Dried shiitake mushrooms, ground		1.00		2.00		3.00
Salt		2.00		4.00		6.00

Carefully measure and prepare all ingredients.

Combine all ingredients in a suitable pot and place over high heat. Bring to a rolling boil, then reduce to a simmer. Simmer for one and a half hours at a strong simmer, then remove from the heat. SKim off all protien foam and fat, then strain into a clean pot and return to a boil. Reduce to a strong simmer and reduce the volume by 30%.

Transfer to a storage container and cool completely. Freeze. Allow to thaw partially before using in troutdogs.