



## Immunity Boosting BoneBroth

#dinner #paleo #eggfree #nutfree #slowcooker #glutenfree #dairyfree #lowfodmap #anticandida #elimination #autoimmune #ketogenic #nightshadefree

10 ingredients 12 hours 4 servings

### Directions

1. Place the bones in the slow cooker. Add all remaining ingredients. Set slow cooker to low and let cook for at least 12 hours.
2. After 12 hours, strain the broth through a strainer or mesh sack. Discard the vegetables that you strained out. Allow broth to cool. Once cool, remove the layer of fat that forms on the top and discard or save it for future cooking. Freeze broth until ready to use.

### Notes

**Low FODMAP**      Omit garlic and onions.

### Ingredients

- 1 Whole Chicken Carcass (about 2 lbs of bones)
- 1 Carrot (peeled and chopped)
- 1 Yellow Onion (diced)
- 2 stalks Celery (chopped)
- 3 Garlic (cloves, halved)
- 1 tbsp Apple Cider Vinegar
- 1 tsp Sea Salt
- 1/2 tsp Black Pepper
- 1 cup Parsley (chopped)
- 6 cups Water