

# Bone Broth

- Place one chicken carcass in your instant pot.
- Cover with cool water. Add one Tbsp on Apple Cider Vinegar. Let sit for 30 minutes.
- Add chopped onion, 3 stalks chopped celery, and 3 rough-chopped carrots.
- Put lid on and ensure it is set to "sealing."
- On manual setting, set timer for 120 minutes.
- When timer goes off, allow pressure to release naturally.