

Hearty Beefy Roasted Mushrooms and Vegetables Stock

For the roasted mushroom and veggie stock:

4 cups of beef stock or 1 pod of beef stock concentrate

3 cups water

3 huge Portobello mushrooms, cut into large chunks

8 ounces baby bellas, halved

2 ounces dried shiitake mushrooms, rehydrated, save liquid and fine strain to remove any sandy grit

2 ounces dried porcini mushrooms, rehydrated, save liquid and fine strain to remove any sandy grit

sprinkles of truffle salt

pinches of porcini dust

* optional a tiny drizzle of white truffle oil

freshly ground black pepper

1/4 cup of white wine to deglaze roasting pan

a couple of ribs of celery + the celery heart, chunked up

1/2 sweet onion, halved, peeled and cut into 4 pieces

2 carrots chunked up

2 leeks white and light green parts, halved lengthwise

salt and pepper

Lightly oil a sheet pan and toss all of your veggies, sprinkle with a little truffle salt and roast 425° for 25 minutes, turning once or twice. Add all of the roasted veggies to the Instant Pot metal insert along with herbs and other seasonings. Deglaze sheet pan with white wine for a few minutes and pour liquid (include strained mushroom liquid from rehydrating mushrooms if using) into the pot. Set Pressure cooker to high pressure 35 minutes, allow the pressure to come down naturally, cool and strain through a fine sieve. Freeze stock in containers (about 2 cup measurements works for me most of the time).

*Note: I tend to under season the stock not knowing what specific dish it will be used in and then taste and check salt and pepper for a specific dish.