

Sections: Home | News | Topics | [What's on campus](#)
 The New York Times [The New York Times](#)

Register

• Local
 • World
 • Business
 • Sports

Search

NY Times Premium



























Today's Premium
 Premium: \$1.99 (US) | \$2.99 (Canada) | \$3.99 (UK) | \$4.99 (Australia)

Subscribe

Search sponsored by

Search NYTimes.com [Discover the best results](#) | [Help](#)

[http://nytimes.com/1/18eat](#)

1.  [Mother](#)
[Ocean Life Faces Mass Extinction, Broad Study Says](#)
2.  [French Rein In Speech Backing Acts of Terror](#)
3.  [2 Suspects Killed in Gun Battle in Belgian Antiterror Raid](#)
4.  [Oklahoma Executes First Inmate Since Slipshod Injection in April](#)
5.  [Satellite Images Show Rain Left by Boko Haram, Groups Say](#)
6.  [In China's Anticraft Campaign, Small Victories and Bigger Doubts](#)
7.  [After Meeting With Pope Francis, Philippine President Criticizes Local Church Leaders](#)
8.  [Our Mascot Won't Wear Wellies](#)
9.  [Ship-Supply Contractor and Navy Captain Plead Guilty in Scandal](#)
10.  [Governor of Michigan Vetoes Bill on Guns](#)
11.  [Starting Friday, U.S. Will Ease Restrictions on Travel to Cuba](#)
12.  [Press Freedom in Hong Kong Under Threat, Report Says](#)
13.  [Obama and Senator Robert Menendez Spar on How to Handle Iran](#)
14.  [Condoleezza Rice Testifies on Urging The Times to Not Run Article](#)
15.  [Report Finds No Substitute for Mass Data Collection](#)
16.  [Hants Point Market Workers Continue Talks to Avoid Strike](#)
17.  [In India, a Banker in Defense Mode](#)
18.  [Theater Review](#)
[What Happens in Vegas Comes to New York](#)
19.  [Surf Is Fierce, but So Are They](#)
20.  [Bookends](#)
[Why Are We Obsessed With the Great American Novel?](#)
21.  [Op-Ed Contributor](#)
[The Cruel Waste of America's Tech Talent](#)
22.  [Questions and Worry in Eastern Connecticut as Numerous Small Quakes Strike Region](#)
23.  [Hawley City](#)
[Answering the Call of Friends](#)
24.  [Common Sense](#)
[Seeking Luxury Deals as Euro Falls](#)
25.  [Op-Ed Contributor](#)
[Netanyahu Sells French Jews Short](#)
26.  [In Brooklyn, Fertile Ground for a Wind Turbine](#)

- 27
- [Op-Ed Contributors](#)
- [In South Africa, Land Apartheid Lives On](#)
- 28
- [AriaBasi](#)
- [Stevie Wonder's Tour Will Take Him to States He Vowed to Avoid](#)
- 29
- [Zeynep Yildan](#)
- [What You Get for ... \\$2,300,000](#)
- 30
- [The Hunt](#)
- [An Upper East Side Apartment in a Hurry](#)

2. Landing:
- [Home Page](#)
- [About Us](#)
- [Contact](#)
- [FAQ](#)
- [Privacy Policy](#)
- [Terms & Conditions](#)
- [Sitemap](#)
- [Advertise](#)
- [Partners](#)
- [Press](#)
- [Careers](#)
- [Feedback](#)
- [Help](#)
- [More](#)

RETIRE IN FRANCE

Free Guide to Affordable France, Retire, Visit or Living in France.

Magazine | Eat

[Sign](#)

Simple Stocks for Soup on the Fly

By [MARK BITTMAN](#) JAN. 14, 2015

9 ways to transform water into a flavorful dish in a matter of minutes.

For years, I've written about the merits of homemade stock (or at least stock made by a real person), even insisting that if it's a choice between canned or boxed stocks and water, you're better off with water. At their best, the canned and boxed versions taste like salt at their worst, like chemicals.

But here's the problem with homemade stock: It's so good that it doesn't last long. What's needed is something you can produce more or less on the spot. Although water is a suitable proxy in small quantities, when it comes to making the bubbling, chest-warming soups that we rely on this time of year, water needs some help.

Fortunately, there are about a dozen flavorful ingredients sitting in your fridge or pantry that can transform water into a good stock in a matter of minutes. The process may be as simple as simmering in water fresh herbs, mushrooms or even tea, or brewing aromatics to create rich soups, or adding staples like crushed tomatoes or coconut milk. To further maximize flavor in minimal time, it pays to reach for ingredients that pack a punch, like raisins, anchovies, chipotle, Parmesan rinds, sometimes even leftovers.

These recipes are meant to be fast, so by "minutes," I mean as little as five minutes and no more than 15. You can season these stocks at the end with salt and pepper to taste, or wait until you're ready to turn them into full-fledged soups. In the continuing spirit of speed, convert these into soups using things that also cook quickly: some combination of chopped greens or other tender vegetables, cooked grains or beans, shellfish or thinly sliced meats. The recipes here yield about six cups of stock, enough for three servings of soup.

I tend to make these sorts of on-the-fly stocks in small, one-time-use batches, but if you want or need to store them, you can do so in the freezer for weeks or months, or in the fridge for a few days. Whether you stock up or not, take comfort in knowing that soup is never more than a few minutes away.

<div>Photo</div>  <div>HERB STOCK</div> <p>Combine 6 cups water with a small handful of dill, chives, 3 cups sprigs of a large handful of parsley sprigs, a few bay leaves, 1 or 2 crushed garlic cloves and a pinch of black peppercorns. Bring barely to a simmer, then turn off the heat; steep a few minutes, and strain.</p>	<div>Photo</div>  <div>COCONUT STOCK</div> <p>Thai-style (quick!) Combine 4 cups coconut milk, 2 cups water, 1 tablespoon fish sauce (or to taste), the juice of a lime and some chunks of ginger (you can leave the slices on), chili, garlic and lemon grass (if you can find it). Bring to a boil, simmer and strain.</p> <p>Indian-style: Heat a chopped onion in oil until deeply browned, then add 1 tablespoon curry powder and cook, stirring, until fragrant. Add the coconut milk, water and ginger, allow simmering, take out the ginger (you need to strain it unless you don't want the solids).</p>	<div>Photo</div>  <div>FLAVORFUL FISH STOCK</div> <p>Combine 1½ pounds white fish bones or cleaned heads, some roughly chopped carrot, celery and onion, 1 bay leaf, a crushed garlic clove, a few slices of lemon, 4 or 5 black peppercorns, ½ cup white wine and 5½ cups water. Bring almost to a boil, simmer and strain. If you like, substitute crushed tomatoes or cream for some of the water.</p>
<div>Photo</div>  <div>RUSTIC TOMATO STOCK</div> <p>Indian-style (garlicy!) Heat 1 tablespoon minced garlic and 2 tablespoons minced onion in olive oil until fragrant. Add 2 cups crushed canned tomatoes, 3 cups water and a pinch of cumin, coriander or fennel (or a combination of 2 or all). Bring to a boil, simmer, then fish out the herbs (if you want them).</p> <p>Mediterranean-style: Sauté 1½ tablespoons minced olives in olive oil for the aromatics, and add a small minced red or yellow onion to the mix. Stir in the juice of a lime at the end.</p>	<div>Photo</div>  <div>PROSCIUTTO-PARMESAN STOCK</div> <p>Combine some prosciutto rinds or rinds (or 4 ounces dried prosciutto), a few pieces of Parmesan rind, 1 crushed garlic clove, a bay leaf and 6 cups water. Bring to a boil, simmer, then strain.</p>	<div>Photo</div>  <div>SMOKY TEA STOCK</div> <p>A perfect broth for salmon soups. Drop some dried ginger into 6 cups water, bring to a boil, then turn off the heat. Let rest for a few minutes, then stir in ½ cup lemongrass (cutting two lemons gives you a lot of zest). If you can't find lemongrass, use a few lemons. Simmer for 2 or 3 minutes, then strain. Season with soy sauce if you like, and add some black pepper.</p>
<div>Photo</div>  <div>TEMPEH STOCK</div> <p>Crumble 1 pound of tempeh into 6 cups of water, bring to a boil, simmer, then strain. This is amazingly well balanced, meaty and full-flavored, especially for a vegan stock.</p>	<div>Photo</div>  <div>MUSHROOM STOCK</div> <p>Take a pound of trimmed button mushrooms and a few dried porcini (or 10). It need not be more complicated than this, but adding water onion, carrot or celery makes it more robust. Bring to a boil, and simmer. Strain the mushrooms out if you like, but make sure to use them for something.</p>	<div>Photo</div>  <div>MISO STOCK</div> <p>So simple it almost feels like cheating. Bring 6 cups water almost to a boil. In a separate bowl, combine ½ to ½ cup miso with a splash of the simmering water; whisk until smooth, then, with the heat at a minimum, whisk the miso mixture into the pot. Do not boil this mixture, but heat added ingredients gently.</p>

Mark Bittman welcomes your thoughts (and recipes). You can follow him on Twitter: [@markbittman](#).

Photographs by Sam Kaplan for The New York Times. Food stylist: Susanna Lamm. Prop stylist: Marco Sbardini.

[Link](#)

[Link](#)

• [Travel](#)
• [Food](#)
• [More](#)

More on NYTimes.com



[Eat](#)

[The Rich Tradition of Filipino Empanada](#)



[Eat](#)

[Ina Garten's Dinner Party Trick? Cook in Advance](#)



[Eat](#)

[Time to Make the Doughnuts](#)



[Eat](#)

[In the Beginning](#)

- [In 2013, The New York Times Company](#)
- [Travel](#)
- [Food](#)
- [Lifestyle](#)
- [Tech, Media & Arts](#)
- [Science](#)
- [Health & Wellness](#)
- [Business](#)
- [Arts & Culture](#)
- [Home & Garden](#)
- [Style](#)
- [Kids](#)
- [NYTimes.com](#)
- [NYTimes.com](#)
- [NYTimes.com](#)

[Go to the next story](#)