

Savage Bros

This recipe features our most popular cooker-mixer, the FireMixer-14 (FM-14) equipment.

The FireMixer-14 is an automatic tabletop cooker-mixer designed for small-batch foodservice and confectionery production. Precision temperature control and high-heat performance up to 350°F deliver consistent results for both everyday and specialty recipes. A removable, variable-speed agitator provides hands-free, even mixing for reliable, uniform results every time.

INGREDIENTS

neutral oil, as needed for sautéing
3 qt yellow onions, diced
2 qt carrots, 1/2" half-moon slices
2 qt celery, 1/2" sliced
kosher salt, to state
black pepper, to state
8 qt chicken stock, hot preferred
2 pcs whole chickens, broken down into 8 pcs each
4 tbsp garlic, minced
4 pcs bay leaves
4 tbsp dried oregano
2 qt baby potatoes, halved or quartered
1 qt chayote squash, large dice
5 corn on the cob, cut into 1 1/2" rounds
2 qt green cabbage, shredded
1 qt tomatoes, diced
3 pcs jalapeños, half-moon sliced
1 qt fresh cilantro, chopped

Chicken & Vegetable Soup (Caldo-Style)

by Chef Beth Kaszniak



Yield: ~20 quarts

DIRECTIONS

1. Sauté Vegetables:

- Preheat kettle to 350°F (High Heat).
- Add a small amount of oil.
- Add onions, carrots, and celery.
- Set the agitator speed to 26 Rotations per Minute (RPM).
- Season lightly with kosher salt and black pepper.
- Sauté for ~10 minutes, or until vegetables are al dente.

2. Add Stock & Chicken:

- Once simmering, turn off the agitator and skim excess fat from the surface using a ladle.
- Reduce temperature to 220°F (Low Heat) and bring to a gentle boil.

3. Build the Broth:

- Add garlic, bay leaves, oregano, potatoes, and chayote squash.
- Reduce temperature to 210°F and simmer for 10–20 minutes, or until:
 - Chicken reaches an internal temperature of 165°F or higher
 - Potatoes are fork-tender

4. Finish the Soup:

- Once simmering, turn off the agitator and skim excess fat from the surface using a ladle.
- Turn the agitator back on and add diced tomatoes, corn rounds, shredded cabbage, jalapeños, and cilantro.
- Cook for 5 additional minutes.
- Adjust seasoning as needed with salt and pepper.
- Remove and discard bay leaves.

5. Hold or Serve:

- Turn heat off and disengage/remove agitator.
- Transfer soup to appropriate vessels for hot holding, cooling, or immediate service.

6. Serve and Garnish:

- Warm corn tortillas
- Fresh lime wedges
- Hot sauce (optional)