

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

16 lb chicken bones, rinsed

12 qt water, cold

2 lb vegetable scraps, cleaned and rinsed
(onion, celery, carrot, parsnip, fennel, leek,
garlic)

fresh herbs, as needed (parsley, thyme, sage,
marjoram)

1 cup kosher salt

5 tbsp whole black peppercorns



Chicken Stock (Overnight Kettle Method) by Chef Beth Kaszniak



Yield: ~12 quarts | Pair up with the Chicken & Vegetable Soup (Caldo-Style)

DIRECTIONS

1. Set Equipment:

- Activate “overnight” cooking mode.

2. Build The Stock:

- Add chicken bones, water, and vegetable scraps to the kettle.
- Ensure all vegetables are thoroughly rinsed and free of dirt or debris.
- Add fresh herbs, kosher salt, and whole black peppercorns.

3. Heat & Simmer:

- Set kettle temperature to 212°F and bring stock to a brief boil.
- Once boiling, immediately reduce to a steady simmer. Cover kettle with lid.

4. Cook:

- Simmer for a minimum of 8 hours, up to 24 hours for deeper flavor.

5. Finish & Strain:

- Adjust seasoning as needed.
- Drain stock through the optional spigot or strain through a fine chinois.
- Transfer stock into smaller containers for cooling following food safety guidelines.

6. Cooling & Storage Tip:

- Do not skim fat while hot.
- Allow stock to cool completely—fat will solidify on the surface and can be easily removed and reserved for other culinary applications (schmaltz, sautéing, roux, etc.).