

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

5 lb pasta, cook to al dente; slightly under if baking
water, for boiling pasta
salt, for pasta water
1 lb crackers, crushed for crumble topping
1 lb butter (topping), melt for crumble
26 cloves (3 oz) garlic minced
2 tbs chopped herbs (topping)
3 lb bacon lardons (render until crisp)
1 lb butter (roux), use less if adding bacon fat
1 lb flour, unbleached all-purpose
6 qt milk, whole, full fat
2.5 lb american cheese, cubed or sliced
2.5 lb mild cheddar, shredded from block
2.5 lb sharp cheddar, shredded from block
5 tbs (1.42 oz) kosher salt
6 tbs worcestershire sauce
6 tbs hot sauce
4 tbs garlic powder
4 tbs onion powder
4 tbs chopped herbs (sauce)
6 tbs creole seasoning
2 cups (1 lb) pimento peppers, diced and drained

Pimento Mac and Cheese

by Chef Beth Kaszniak



Yield: ~14 quarts

DIRECTIONS

1. Prepare the Mise En Place:

a. Prepare all ingredients. Cut bacon into lardon-sized strips. Shred both cheddars and set aside. Crush crackers into pea-sized pieces for the topping.

2. Prepare Kettle:

a. Attach the agitator, set the temperature to High Cook, 212°F, and adjust the agitator speed to 10 Rotations per Minute (RPM).

3. Cook The Pasta:

a. Add cold water to the kettle and bring to a simmer.
b. Season generously with salt until the water “tastes like the sea,” then bring to a full boil.
c. Add pasta and cook until al dente.
d. If planning to bake the mac & cheese, cook slightly under al dente.

4. Remove Pasta:

a. Drain cooked pasta from the kettle. Hot-hold until ready to incorporate into the sauce.

5. Make The Cracker Crumble Topping:

a. Set kettle to Low Cook, 220°F, agitator speed to 10 RPM.
b. Add 1 lb butter and melt.
c. Add garlic and herbs, sautéing for 2–3 minutes until fragrant.
d. Stir in crushed crackers, allowing the agitator to fully incorporate ingredients.
e. Toast for an additional 10 minutes.
f. Remove topping from the kettle and set aside.

6. Cook The Bacon Lardons:

a. Set kettle to High Heat, 250°F, agitator speed of 10 RPM.
b. Add lardons and render until desired crispness is achieved. Remove lardons from the kettle.
c. Optional: Reserve rendered bacon fat for use in the roux for added flavor.

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- 1 lb butter, topping
- 26 cloves (3 oz) garlic
- 2 tbsp chopped herbs, topping
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DIRECTIONS (...CONTINUATION)

7. Prepare The Roux:

- a. Reduce kettle to Low Cook, 220°F, and increase the agitator speed to 28 RPM.
- b. Add 1-lb butter (use less if supplementing with bacon fat).
- c. When melted, add 1-lb flour to form the roux.

8. Build The Béchamel:

- a. Slowly add in the milk; the agitator will “whisk,” preventing any lumps from forming.
- b. Bring the mixture to a boil, then reduce heat to 200°F and simmer for approximately 10 minutes, or until the raw flour flavor has fully cooked out.

9. Season and Add Cheese:

- a. Add worcestershire sauce, hot sauce, garlic powder, onion powder, chopped herbs, and creole seasoning.
- b. Gradually fold in the cheeses until fully melted, smooth, and cohesive.

10. Add Pimentos:

- a. Stir in the diced pimento peppers until evenly incorporated throughout the sauce.

11. Combine With Pasta:

- a. Reduce the agitator speed to 10 RPM.
- b. Add cooked pasta and fold gently to incorporate.
- c. Add bacon lardons at this stage or reserve for finishing.
- d. Once fully mixed, remove mac and cheese from the kettle.

12. Serve:

- a. For plated service: Spoon pasta into bowls and top with cracker crumble and bacon lardons. Serve immediately.
- b. For family-style or baked service: Transfer mac and cheese to a chafing dish or baking vessel. Top with lardons and cracker crumble. Bake until internal temperature reaches 165°F and the topping is golden brown.