

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

18 qt vegetable scraps, thoroughly rinsed
(carrot, celery, onion, garlic, fennel, leek,
corn cobs, and parsnip)
12 - 14 qt water, cold
fresh herbs, as needed (thyme, parsley,
rosemary, sage, and marjoram)
bay leaves, as needed
1 cup kosher salt
4 tbsp whole black peppercorns



Vegetable Stock

by Chef Beth Kaszniak

Yield: ~16 quarts



DIRECTIONS

1. Build The Stock:

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

2. Heat & Simmer:

- Set the kettle temperature to 212°F.
- Bring mixture to a very brief boil, then immediately reduce heat to a steady simmer.
- Cover with lid.

3. Cook:

- Simmer for a minimum of 45 minutes, up to 5 hours for deeper flavor extraction.
- Overnight Option: For extended cooking, place kettle into overnight mode and reduce to temperature to maintain a very gentle simmer.

4. Finish & Strain:

- Adjust seasoning as needed.
- Drain stock through the FireMixer-14 draw off valve or strain through a fine chinois.

5. Cool & Store

- Transfer stock into smaller containers and cool rapidly.
- Store according to local HACCP guidelines.