



steam
jacketed
kettles

culinary collection





Welcome to the Unified Brands Culinary Collection.

We are pleased to present the Unified Brands Culinary Collection. This collection of application information, cook times, and recipes for Groen Steam Jacketed Kettles will benefit all foodservice operations or service providers.

The first section of the Culinary Collection includes topics that directly affect every foodservice operation; food safety, event planning, calculation formulas, and charts to aid in determining the cost of shrinkage, cost of labor and volume sizing. The second section addresses how the ComboEase works along with offering great application ideas.

Since these collections are working documents, periodic updates will include timely application suggestions for current menu trends or food safety challenges along with recipes from Unified Brands Culinary Center or from users like you. A compilation of the Culinary Collection recipes for all Groen products; braising pans, steamers, combination Oven-Steamers, and kettles is available in PDF format in the Culinary Collection section of the Unified Brands website at unifiedbrands.net. The collection is also available on CD when requested through our literature department. Either format allows for simple printing of the new pages of interest which can be added to your Unified Brands Culinary Collection materials.

We know you'll find the Unified Brands Culinary Collection to be valuable when used in your foodservice operation!



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Are You In Compliance?

The 2001 Food Code will remain thru 2005, when it will be revised by the FDA. In 2003 an update was issued which brought several changes, including lowering the minimum hot holding from 140° to 135°F. Other changes include greater emphasis on the when, where and how of hand-washing.

Hand-Washing: Code revisions set the minimum temperature on hand-washing stations at 100°F. The code also clarifies and strictly enforces that hands must be washed for 20 seconds and only in an easily accessible hand-washing sink in the kitchen. No hand-washing should occur in food prep or three compartment sinks. Also, the code clarifies that hands must be washed before donning gloves, and alcohol gels are not suitable for proper hand-washing.

Bare Hand Contact: There is some confusion about gloves and bare hand contact. The regulation prohibits bare hand contact, but does not dictate gloves in all instances. The regulation reads: “Except when washing fruits and vegetables, food employees may not contact exposed ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves or dispensing equipment.” For example, a fry cook would not be required to wear gloves as gloves can become contaminated and lead to cross-contamination just as hands. Check with your local health department for regulations regarding bare hand contact.

Date Marking and Storage Time Limits: All potentially hazardous food prepared and held for more than 24 hours should be clearly marked to indicate the date or day by which the food shall be consumed or discarded. If the food is in a manufacturer’s sealed package, the manufacturer’s use-by date is sufficient. Once opened, that date must be replaced by a label with a date assigned by the kitchen. The maximum time shall be seven days if the food is kept at a temperature of 41°F or below the entire time. If food is taken in and out of the refrigerator, that time span must be shortened. You must not, however, exceed the manufacturer’s use by date. It is the manufacturer’s use-by date or up to seven days, whichever comes first. Day one of the seven-day period starts with the prep date of the oldest ingredient. For example, if you prepare potatoes for a salad on Sunday, but actually make the salad on Monday, day one would be Sunday.

Thermometers: The new regulations require you to have proper equipment to measure temperatures accurately. Calibrated bimetallic stem thermometers are good for certain applications but do not register temperatures instantly. Therefore, the use of thermocouples may be required in certain situations. Buffets, for example, must be checked at least every two hours and an instant reading thermocouple would be needed to accurately check each station. The code also requires a thin probe to measure items such as meat patties. Thin probes are available for use with certain thermocouples.

Time/Temperature Log Example:

Time/Temperature Log				
Must be recorded at least every two hours				
Date:				
Cold Foods: 41°F or lower				
Hot Foods: Reheat to 165°F /Hold 135°F or higher				
Time	Temp	Product	Comment/Action Taken	Initials

Planning A Successful Event

1. **List All Items Needed For A Job:** Recheck that list for items you may have overlooked.
2. **Use A Contract**
3. **Get A Deposit**
4. **Keep Your Eye On Inventory:** Don't use a lot of special items that you do not use in your business.
5. **Prep Certain Foods Ahead Of Time:** i.e. make toast rounds, blanch vegetables, pack dry goods and supplies.
6. **Use Labor Wisely:** Schedule labor for the appropriate times, stagger talent to hold down overtime.
7. **Schedule Deliveries:** Make sure supplies are ordered well in advance to avoid surprises, especially special items that are hard to find.
8. **Keep The Onsite Event Prep Simple:** Eliminate as much onsite cooking as possible.
9. **Do A Site Inspection In Advance:** Determine what facilities will be used and what is available to you. Be sure to check for Ice Machines and Garbage Disposal facilities.
10. **Use Alternating Colors And Shapes:** Use contrasting colors and shapes on trays; ex. cut and roll meats, layer cheeses and arrange in alternate colors. For the finishing touch, use fresh Green Leaf Lettuce Leaves to separate layers and add height to the tray.
11. **Keep Cold Foods Cold:** Save setting cold trays and garnishes until as close to serving time as needed. Most garnishes can be prepped ahead of time and kept in resealable bags.
12. **Keep Food Trays Fresh And Supplies Well Stocked:** Prepare spare or backup trays and hold them in the cooler. Never prepare trays at the table. Have staff prepared to quickly replace as needed. Be sure to have spare meats and garnishes ready for replenishment in prep area.
13. **Rent Early:** Reserve any equipment or linens in plenty of time before the event and confirm the week before the event.
14. **Be Creative But Know Your Limits:** Do not experiment on the actual event. Practice a recipe first and make sure you and others like it before you sell it. Sometimes recipes sound better than they taste.

15. **Taste Before You Serve:** To make sure the food meets your standards by personally tasting all items before you serve them. Have disposable spoons available for tasting.
16. **Calculate Your Costs:** When calculating event prices, make sure you categorize your costs. i.e. a) food b) labor c) equipment and linen rental d) facility rental.
17. **Food:** Markup can be calculated several ways, 3 x food cost will give you a 33%, 4 x food cost will give you 25%. Many restaurants find a happy medium between the two (usually 28%).

Food Calculation Cart: How to determine food cost/food cost percentage

Menu Item: _____ # Servings: _____ Estimated Prep Time: _____

Ingredient:	Recipe Amount:	Price:
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Total food cost for this recipe \$ _____

Divided by the number of servings / _____

Subtotal of food cost per serving = _____

Cost of seasonings per serving \$ _____

Food cost per serving = _____

Divided by menu price / _____

Food cost percentage = _____

18. **Labor:** Your best estimate of how many hours it will take you and your staff to do all of the activities necessary to service your customers completely will do. This includes preparing the food, setting up the facility, working the actual party and time spent cleaning the facility after the event.

Labor Calculation Chart: The following table calculates the actual hourly cost of time for people at various income levels. The value of each of your hours, even each of your minutes, is something to bear in mind when you review your dietary record. Look at your time as money to invest. (all below values in dollars)

Salary -Year	Salary- Week	Benefits-40% Total Salary	Total Week	Value Per Hour	Value Per Minute
\$5,000	96	38	135	3	.06
\$6,000	115	46	162	4	.07
\$7,000	135	54	188	5	.08
\$8,000	154	62	215	5	.09
\$9,000	173	69	242	6	.10
\$10,000	192	77	269	7	.11
\$15,000	288	115	404	10	.17
\$20,000	385	154	538	13	.22
\$25,000	481	192	673	17	.28
\$30,000	577	231	808	20	.34
\$35,000	673	269	942	24	.39
\$40,000	769	308	1,077	27	.45
\$45,000	865	346	1,212	30	.50
\$50,000	962	385	1,346	34	.56
\$55,000	1,058	423	1,481	37	.62
\$60,000	1,154	462	1,615	40	.67

19. **Equipment And Linen Rental:** If you need any equipment, silverware, glassware, plates, bowls, etc., get firm prices on cost of rental ahead of time so it can be included in the contract.
20. **Facility Rental:** (if needed) Reserve the site well in advance and make sure it is included in the deposit section of the contract. This covers you in case of customer cancellation.
21. **Your Food Is Your Best Advertisement:** It is important, especially in the case of catering parties, that each item placed on a tray or in a display is given careful attention. All members of the party are prospective clients, they eat first with their eyes. Keep your business cards handy.
22. **Use Your Party Staff Wisely:** Assign select members of your staff to pick up plates, glasses, napkins, etc., keeping the serving area neat and tidy.

23. **When Is Case Cost Not Usable Case Cost:** When working on your food cost, keep into account what your finished cost is going to be. As an example - shrimp (31-35 count) may cost \$6 per pound. After it is thawed, cooked, and peeled, the finished weight will decrease as much as 25% or up to 1/4 lb of shrimp which makes the cost increase to \$7.50 per lb. This is a strong consideration when preparing large amounts of shrimp. Considering waste, labor savings and ease of preparation, you might consider using pre-cooked shrimp.

Conversion Exercise (Scratch vs. Cooked, Pulled and Diced Chicken Meat):

10 Lbs of cooked boneless pulled chicken meat wanted. No skin, natural proportion of light and dark meat.

25% Cook Shrink – The fat cooks away when raw chicken is cooked; therefore, allowing meat shrinkage. The water that is added to fresh chicken during processing also cooks away. A minimum of 25% is lost.

+ 30% Bone Weight – 30% of the chicken’s weight is bone.

+ 15% Skin Weight – 15% of the chicken’s weight is skin.

+ 5% Unusable Carcass Meat – This accounts for any meat left on the carcass that is unusable for pulled or diced chicken meat.

= 75% Total Loss – There is only 25% usable meat on a raw bird.

1. Cost per pound _____ x 40 pounds
(to yield 10 lbs, 40 is needed) _____

2. Labor rate per hour _____ x 1.3 hours
(based on 30 lbs/hour, an industry average) _____

3. Credit for fat and broth @ \$.30 per pound x 10 pounds
(current value approx. \$.30 per pound)
(when cooking chicken, 25% broth and fat are created) _____

For 10 lbs of pulled chicken,
meat prepared from scratch _____

For 10 lbs of pulled chicken,
meat prepared from frozen _____

Cooking Yield Of Raw Whole Turkey: Are you buying turkey the most economical way? Here are some facts that may surprise you (figures based on averages taken from independent tests on 20 lb turkeys).

Cost/Lb Raw Turkey	Cost of Servable Cooked Meat/Lb From Raw Turkey
.70	2.07
.72	2.13
.74	2.19
.76	2.25
.78	2.31
.80	2.37
.82	2.43
.84	2.49

In the left column find the price you most recently paid for your raw turkey. Compare that price with the price in the column at the right and you will see how much you actually paid per lb for the servable meat. Surprised? The difference between the price paid and the cost of the usable meat is made up from a combination of water loss, cooking loss, carcass, bones and unservable scrap. Only 33.8% of a frozen raw bird is available for serving. Usable cooked meat – 20.6% white, 13.2% dark, 33.8% total. Unusable part of bird – 5.2% giblets, 3.4% water on thawing, 27.1% cooking loss, 30.5% carcass and bones.

- 24. Avoid Confusion:** To eliminate as much miscommunication as possible between you and the customer, design a function sheet and contract. Have the customer sign the contract and share a copy with them. Changes can be made, just note them on the form and initial it. Don't leave anything to question.

This form should include:

- Customer name
- Name of function
- Person responsible for payment
- Number of guests expected
- Date and time (beginning and ending)
- Location
- Items and amounts to be served
- Equipment, smallwares and linens needed
- Labor needed (servers, carvers, bussers, bartenders, etc)
- Labor hours contracted (ending time for party is important for this)
- Party decor and person(s) responsible
- Cost of party
- Deposit required

25. **Plan Your Work:** Assemble your staff in advance and discuss an unpriced copy of the function sheet. This is your opportunity to assign duties, describe the party theme, and create an expectation of performance. Distribute a checklist to each department.
26. **Use An Inventory List:** Before the party have an inventory list of all items to be used (equipment, smallwares and linens). After the party, use this list to clean and repack to avoid loss. Catering equipment and linens can be expensive, loss could cost you the profits from your event.
27. **Confirm A Job Well Done:** Follow up with your customer a couple of days after the party to make sure they are satisfied and get their permission to use them as a reference for future business.
28. **Employee Feedback:** Encourage employees to give feedback on both good and not so good aspects of the process. Always work to improve yourself and your business, it pays big dividends.

Steam Jacketed Kettles - Table Top Kettles

For restaurants, lunch counters, cafeterias and small institutions. There is a Groen table top kettle that meets your needs wherever gas (natural and propane), steam or electric service is available.

Table Top Kettle Features:

- 50-PSI operating pressure rating for fast heat up and cooking times.
- Counter-balanced manual tilt and smooth action hand crank models for easy transfer of finished product.
- Precise thermostatic control.
- Reinforced bar rim and easy pour lip.
- Hand-polished exterior for easy cleaning.
- Water-resistant control housing.
- Gas models feature energy-saving electronic ignition.
- Electric models available to operate from single-phase and three-phase service. Direct Steam models can operate from a remote steam source or be supplied with cabinet-base mount, electric or gas generator.

Steam Jacketed Kettles - Floor Kettles

For restaurants, supermarkets, schools, health care facilities, hotels and resorts, there is a Groen heavy-duty floor kettle to meet your needs. All offer faster cooking. No hot-spots. No constant stirring. And no large stock pots to wrestle on and off a range top.

Floor Kettle Common Features:

- 2/3 Jacketed Interiors.
- 30 to 50 PSI operating pressure ratings for fast heat up and cooking times.
- Precise thermostatic control.
- Energy-saving electronic ignition on gas models.
- 316 Stainless Steel interiors to protect against high acid foods.

Stationary Model Features:

- Large 2" product draw-off valves standard.
- Air-insulated exterior covering with a sanitary brushed stainless steel finish.

Tilting Model Features:

- Hand-polished steel exteriors on for easy cleaning.
- Quick-action, manual hand crank tilt control.
- Reinforced bar rim with flow control pouring lip.
- Large 2" product Draw-off valves optionally available.

Steam Jacketed Kettles From A Chef's Perspective

by Chef Michael Williams

Yesterday, Today and Tomorrow – That truly describes the Groen Steam Jacketed Kettle. It is not uncommon to see a 20-year-old Groen Steam Jacketed Kettle still going strong. I met a restaurant owner that had a 10-gallon kettle passed down to him when his father retired from the family owned diner. Since the son has owned the diner, he has replaced almost everything in the kitchen – except the Groen Kettle. The saying goes – “You may outgrow a Groen kettle but it is tough to outlast one”.

A Steam Jacketed Kettle is basically a sealed double boiler. Double boilers are used when very even heating is required. From melting chocolate to making soups and delicate sauces, a double boiler is essential. The basic principle of a double boiler is that a base pot is partially filled with water. Another pot, sometimes called an insert (made to fit partially inside the bottom pot), is inserted in the top of the base pot. When the water in the base pot is heated, steam is generated. The steam rises and evenly contacts the insert pot, transferring energy evenly and efficiently. This heating eliminates hot spots that cause uneven heating and scorching. It is important to remember that water should not come in direct contact with the insert pot. If it does, energy will directly transfer and uneven heating will occur. This uneven heating will result in burned chocolate and scorched cream.

The Groen Steam Jacketed Kettle works in much the same way as the double boiler, only with a big upgrade. All of the kettle parts are made of heavy stainless steel, with the kettle polished to a high shine. This finish provides an operator the unequalled ability to clean and sanitize the equipment. The insert and base pot are called “hemispheres”. These hemispheres are welded in place where they make contact to make an air-tight seal. When the pieces are in place there is an air-tight space formed in between. This space contains heating elements for electric units and distilled water. Distilled water is used to eliminate mineral deposits that occur when water is boiled. For gas-heated kettles a heat exchanger is used. Direct steam kettles cycle steam for an outside source. When the kettle is “powered up” and the water is heated, steam is formed. This steam rises to make contact with the surface of the top hemisphere. When the energy transfer is made, the steam returns to the normal liquid state and falls back into the bottom hemisphere. Because there is an air-tight seal, no steam from the distilled water escapes. This means in most cases, the only water you will ever add is to the soup you are cooking.

A major advantage of using a Steam Jacketed Kettle the higher temperatures that can be gained verses using a standard base pot and insert. When using the standard method, the pressure that builds from the steam lifts the insert slightly and steam escapes. This only allows the maximum temperature on the cooking surface to be at or around 212°F. When steam is generated in a closed system like a kettle, generated steam builds pressure to about 30 lbs per square inch. This elevates the temperature 20-30°F above 212°F. To gain even higher temperatures, a 20 lb vacuum is attained in the kettle. When the steam is generated, the amount of pressure at 30 lbs is even greater. This pushes the maximum temperature even higher to about 280°F or more.

Category: Entree - Beef
Recipe: BBQ Beef Baked Potato Topping
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	24 Servings (2 qts)	96 Servings (2 gal)
Butter or margarine	1 oz	4 oz
Cider Vinegar	1/3 cup	1 1/3 cup
Ketchup	2 1/4 cups	2 qts
Water	1 1/2 cups	1 1/2 qts
Brown Sugar	1/4 cup	1 cup
Dijon mustard	3 tbsp	3 oz
Salt	2 tsp	2 2/3 tbsp
Onions, Chopped	1/2 cup	2 cups (10 oz)
Celery, Chopped	2 cups	2 lb (8 cups)
Cooked Beef, Shredded	4 lb 13 oz	19 lb 4 oz

1. Melt Butter in steam jacketed kettle.
2. Sauté onions and celery until tender.
3. Add remaining ingredients and heat to a tell. Reduce heat end simmer for 30 minutes.

Serve 1/3 cup over baked potato. One serving provides 2 oz meat/meat alternate and 3/4 cup vegetables.

Category: Entree - Beef
Recipe: Chili Con Carne
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (50) 6 oz Servings

Kidney Beans	(1) #10 can
Ground Beef	10 lb
Salt	2 tbsp
Onions, chopped	3 cups
Green Peppers, chopped	1 1/2 cups
Chili Powder	1 cup
Tomatoes	(1) #10 can
Tomato Soup	(1) 46 oz can
Dry Mustard	1 tbsp
Garlic Powder	2 tbsp
Salad Oil	2 oz

1. Heat kettle.
2. Add oil to grease sides and bottom of the kettle.
3. Sauté onions until clear.
4. Add beef and brown.
5. Add green peppers, tomatoes and tomato soup.
6. Stir in all spices.
7. Add Kidney beans.
8. Simmer for 20 minutes.

Category: Entree - Beef
Recipe: Chili with Beans
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (50) 6 oz Servings

Course Ground Meat, lean	7 lb
Diced Onions	3 cups
Diced Green Pepper	2 1/2 cups
Chili Powder	5 tsp
Salt	2 tbsp
Garlic salt	2 tbsp
Tomato Paste	3 cups
Kidney Beans, canned (or any beans, cooked)	(1/2) of #10 can
Oregano	2 tbsp
Cumin ground	1 tbsp
Ground pepper	3 tsp
Louisiana Hot Sauce	to taste
Water	1 1/2 to 3 qts

1. Brown ground beef in kettle until cooked. Drain off excess fat.
2. Add the onions, green pepper, chili pepper, hot sauce and salt to taste until onions are transparent.
3. Add tomato paste, kidney beans, oregano, cumin, ground pepper, hot sauce and water.
4. Allow to cook at #7 for 10 minutes stirring constantly, then lower heat and simmer lightly between settings #3 and #4 for additional 15 minutes (if simmered too long so it thickens, add more water). If desired add dry ground mustard.

Category: Entree - Beef
Recipe: Taco Meat Topping Traditional Style
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	(30) 1/2 cup Servings (1 gal)	(60) 1/2 cup Servings (2 gal)
Ground Beef	10 lb	20 lb
Onions, chopped	1 lb	2 lb
Chili powder	1 1/3 tbsp	2 2/3 tbsp
Salt	1 1/2 tbsp	2 2/3 tbsp
Pepper	1 1/2 tbsp	3 tbsp
Garlic Powder	1 1/2 tbsp	3 tbsp
Cumin	2 1/4 tbsp	4 1/2 tbsp
Chili Powder	1 1/3 tbsp	2 2/3 tbsp
Tomato Paste	1 pt	1 qt
Water	3/4 gal	1 1/2 gal

1. In your steam jacketed kettle, at high heat, brown off ground beef and onions.
2. Add remaining ingredients.
3. Reduce to low heat and simmer for 20 minutes.

If it appears dry, add water to desired moisture.

Category: Entree - Beef
Recipe: Taco Meat Texas Style
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: 24 Tacos

Ground Beef	4 lbs
Garlic, minced	2 cloves
Onions, finely chopped	1/8 cup
Picante Sauce	1/4 cup
Ground Cumin	1/2 tsp
Salt	1/2 tsp
Pepper	1/2 tsp

1. Brown ground beef in a kettle at medium heat.
2. Add onions, garlic, cumin, salt and pepper.
3. Add picante sauce.
4. Simmer for 10 min.
5. Serve with lettuce, tomato, onions, Monteray Jack Cheese and guacamole in taco shells.

Cooking Tip -

Save unused portions by quick chilling in a Randell Blast Chiller.

Category: Entree - Chicken
Recipe: Chicken ala King
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (50) 5 oz Servings

Margarine	1 lb
Onions chopped	2 oz
Celery cut fine	1 lb
Flour	13 oz
Chicken stock	1 gal
Milk, hot	1 qt
Diced Chicken	10 lbs
Green Pepper, diced	5 oz
Pimentos	5 oz
Salt	1 1/2 tbsp

1. Melt Margarine in steam jacketed kettle.
2. Sauté onions and celery until tender but not brown.
3. Add flour and stir until smooth.
4. Add hot chicken stock and cook until smooth, stirring constantly.
5. Add hot milk and stir.
6. Add chicken, green peppers, pimentos and salt. Cook until tender.

Category: Entree - Chicken
Recipe: Chicken Tetrazinni
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (50) 8 oz Servings

Spaghetti	2 lbs 8 oz
Mushrooms, sliced	12 oz
Green peppers, chopped	4 oz
Butter	8 oz
Flour	8 oz
Chicken soup base	8 oz
Milk, hot	1 3/4 gal
Pimento, chopped	8 oz
Black pepper	1/2 tsp
Diced chicken, cooked	10 lbs
Parmesan cheese (optional)	6 oz
Sherry or white wine	1 cup

1. Cook spaghetti in steam jacketed kettle until al dente. Drain and remove spaghetti.
2. At medium heat, melt butter and sauté mushrooms and green pepper until tender. Add flour.
3. Add hot milk and stir until thick.
4. Add pimiento, pepper and dices chicken and sherry. Combine well.
5. Add cooked spaghetti. Simmer.
6. Optional: Pour product into steam table pans. Sprinkle with Parmesan cheese. Bake in 375°F convection oven for 15 minutes.

Category: Entree - Chicken
Recipe: Jambalaya
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Serving Suggestion -

Serve with hot sauce, crusty bread and lots of napkins.

Yield:	50 Servings
Chicken Breasts, cut in chunks	12 1/2 lbs
Salt	as needed
Pepper	as needed
Unsalted Butter	2 cups
Chopped Onions	1 1/2 lbs
Diced Green Peppers	6 each
Minced Garlic Cloves	6 each
Flour	3/4 cups
Tomatoes, peeled and chopped	2 qts
Chorizo	3 lbs
Chopped Scallions	as needed
Thyme	4 tsp
Black Pepper	4 tsp
Hot Pepper Sauce	3 tsp
Garlic powder	2 tsp
Marjoram	2 tsp
Tomato Juice	6 cups
Water	4 cups
Uncooked Rice	5 cups
Uncooked Shrimp	3 1/2 lbs
Chopped Parsley	as needed

1. Sauté chorizo and chicken in kettle cover high heat for 8 -10 minutes.
2. Add onions, green peppers and garlic and continue to sauté for an additional 3 minutes. Add butter as needed.
3. Add flour to ingredients, stir until lightly brown.
4. Add tomatoes and cook over moderate heat for 10 minutes.
5. Stir in spices, tomato juice, water and rice. Heat to boiling; simmer covered for 20 minutes.
6. Add raw shrimp; continue simmering covered for 5 minutes.
7. Sprinkle with parsley and scallions before serving.

Category: Entree - Pork
Recipe: Sweet n Sour Pork
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	(4) 1/2 gal
Pork cubes, 1"	20 lbs
Salt	2 1/4 oz
Pepper	1 1/4 oz
Butter	1 lb 4 oz
Onions, sliced 1/2" thick	5 lbs
Brown sugar	14 oz
Cornstarch	4 oz
Salt	2 tbsp
Water	1 gal
Cider vinegar	1 3/4 qt
Pineapple juice (from canned chunks)	1 1/4 gal
Soy sauce	1 1/4 cups
Green pepper, julienne cut	5 lbs
Pineapple chunks	(1) #10 can

1. Melt butter in kettle set at medium heat.
2. Add onions and sauté until golden brown. Remove from kettle.
3. Turn kettle to high heat and add pork cubes, first amount of salt and pepper. Brown off meat.
4. Sift brown sugar, cornstarch, and second amount of salt together.
5. Reduce heat to Medium and add vinegar, pineapple juice, soy sauce and water.
6. Add cornstarch mixture and stir constantly until smooth, about 5 minutes.
7. Add sautéed onions, green peppers, and pineapple chunks.
8. Simmer for 15 - 30 minutes.

Water might need to be added to yield the proper amount.

Serving Suggestion -

Serve with rice cooked in a Groen Convection Steamer.

Category: Starch
Recipe: Dirty Rice
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: 50 Servings

All Purpose	3/4 cup
Shortening	3/4 cup
Green bell pepper, chopped	3 cups
Onions, chopped	6 cups
Celery, chopped	3 cups
Green onions, chopped	3 qts
Ground pork	3 lbs
Chicken livers, chopped	3 lbs
Ground beef	9 lbs
Chicken giblets, chopped	3 lbs
Tabasco Sauce	3 cups
Water	1 1/2 tsp
Rice (cooked)	3 qts
Salt	to taste

1. In the steam jacketed kettle, melt shortening. Add flour and stir constantly at medium heat until golden brown, lower heat.
2. Add green pepper, onions and celery to the roux. Cook until wilted in appearance.
3. Add ground pork and ground beef and brown.
4. Add Tabasco sauce, livers, giblets and thoroughly cook.
5. Add water as needed to keep mixture moist.
6. Add green onions and cook.
7. Add cooked rice and combine thoroughly.

Serving Suggestion -
Great with roasted chicken
and cornbread.

Category: Starch
Recipe: Macaroni and Cheese
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (50) 1/2 cup servings

Elbow Macaroni (Pre cooked)	3 lbs
Margarine	1 lb 2 oz
Chopped Onions	1 lb (2 1/2 cups)
Salt	1 tbsp
Pepper	2 1/4 tsp
Flour	9 oz (2 1/4 cups)
Milk	1 gal
Cheddar Cheese, grated	4 lbs 8 oz

1. Melt margarine in a steam jacketed kettle.
2. Add onions, salt and pepper. Cook until onions appear clear.
3. Blend in flour and stir constantly, until smooth.
4. Stir in milk.
5. Heat to boil, stirring constantly.
6. Reduce heat and add cheese. Allow cheese to melt.
7. Add cooked noodles.

Cooking Tip -

Cook macaroni in a Groen Convection Steamer.

Category: Starch
Recipe: Rice Pilaf
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	(100) 4 oz Servings	(250) 6 oz Servings
Ground Beef	17 lbs	40 lbs
Onions, chopped	2 lbs	6 lbs
Celery, chopped	2 lbs	6 lbs
Water	2 1/2 qt	1 1/2 gal
Beef Stock	1 3/4 gal	5 1/4 gal
Rice, standard, unsoaked	3 lbs 5 oz	10 lbs
Garlic Powder	1 tsp	1 tbsp
Basil, Powdered	2 tsp	2 tbsp
Curry Powder	1 tsp	1 tbsp
Ginger, ground	1 tsp	1 tbsp
Pepper, Black	2 tsp	1 tbsp
Salt	4 oz	1/2 cup

1. Braise beef in kettle until brown. Do not drain fat.
2. Add chopped onions and celery and continue to braise for 15 minutes. Add water and stock and bring to boil.
5. Add all remaining ingredients. Bring to a rolling boil.
4. Continue boiling for 20 minutes. Cover with lid. Cut steam.
5. Let stand for 20 minutes.
6. Stir well and serve.

Category: Soup
Recipe: Crabmeat Bouillabaisse
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (25) 8 oz Servings

Salad Oil	1 1/2 cups
Chopped Onions	3 cups
Green Peppers, medium size cut into thin strips	4 each
Potatoes, large size, pared and sliced 3/4" thick	4 each
Salt	3 tbsp
Garlic Cloves, minced	3 each
Whole Bay Leaves	2 each
Tomato Paste	2 cups
Water	2 gal
White Fish Filets, cut into 1 inch chunks	5 lbs
Raw Shrimp, shelled and deveined	2 lbs
Fresh Crabmeat	2 lbs
Chopped Parsley	as needed

1. Heat salad oil in steam jacketed kettle, add the onions and cook until transparent.
2. Add the green peppers and potatoes and cook several minutes. Add bay leaf, salt, garlic, tomato paste and water. Cover and simmer for 15 minutes.
3. Add the fish, shrimp and crabmeat and simmer 10 minutes longer.
4. Serve in deep soup bowls and garnish each serving with chopped parsley, accompanied by toasted French Bread.

Food Safety Tip -

Quick chill in a Randell Blast Chiller.

Category: Soup
Recipe: New England Clam Chowder
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (50) 6 oz Servings
 (2 1/2 gal)

Clams, minced	1 1/2 qt
Potatoes, peeled and diced	1/2 gal (3 lbs)
Butter or margarine	4 oz
Onions, chopped	1/2 cup (3 oz)
Salt	1/8 cup (1 oz)
White pepper	1/2 tsp
Milk	1 1/4 gal
Half and Half (12% Cream)	1 1/4 gal

1. In a steam jacketed kettle, melt butter at medium heat.
2. Add onions and sauté until they are transparent.
3. Add potatoes and juice from clams. Reduce heat and simmer until potatoes are tender.
4. Add salt, pepper, clams, milk and half and half. Increase heat to a high simmer.

Category: Soup
Recipe: Cream of Broccoli Soup
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (25) 6 oz Servings

Margarine	1 lb
Flour	1 1/2 cup
Chicken Stock	3 qts
Celery, chopped	2/3 cup
Onions, chopped	1/2 cup
Chopped Broccoli, frozen	2 lbs
Egg Yolks	8 each
Milk	2 cups
Heavy Cream	2 cups

1. Melt butter in kettle.
2. Add onions and celery and cook for 2 minutes.
3. Blend in flour and cook for 5 minutes.
4. Add chicken stock and bring to boiling point. Reduce heat and simmer 25 minutes.
5. Mix egg yolks with milk and slowly add to soup. Add broccoli.
6. Turn off heat. Add salt, pepper and cream.

Category: Soup
Recipe: Creamy French Onion Soup
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (1 gal and 1 pint)

(25) 6 oz Servings

Large Onions, finely sliced	5 lbs
Butter	1lb
Flour	2/3 cups
Milk, heated to simmering	6 qts
Salt	1 tsp
Pepper	1 tbsp
Egg Yolks	1 dozen
Heavy Cream	3 cups

1. Melt butter. Add onions and sauté at highest temperature setting until slices are golden brown.
2. Sprinkle in the flour and cook, stirring for 8 – 10 minutes.
3. Add hot milk. Bring to boiling point while stirring constantly. Lower temperature and allow soup to simmer very gently for 15 minutes.
4. In a bowl, heat the egg yolks with the cream and one ladle of the hot soup.
5. Add egg and cream mixture to soup and turn heat off while stirring constantly.
6. This soup may be served with dried bread rounds or croutons.

Category: Soup
Recipe: French Onion Soup
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (50) 8 oz Servings

Onions, cut julienne	4 lbs
Butter	1 lb 8 oz
Flour	1 cup (4 oz)
Beef Base Stock	2 1/4 gal
Freshly Grated Parmesan Cheese	5 lbs
Salt	2 oz
Garlic, crushed	1 clove

1. Melt the butter in the kettle.
2. Add onions and sauté until they are lightly colored.
3. Stir in flour and continue to cook. This must be stirred constantly.
4. Add stock, cover the kettle and simmer for 20 minutes.
5. Season with salt and garlic and top each individual serving with 2 tablespoons of Parmesan cheese.

Category: Soup
Recipe: Town Hall Soup
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	2 gal
Leeks (white part sliced very thin)	1 dozen
Onions, medium sized (sliced thin)	5 each
Chicken Stock	1 gal
Milk	1 qt
Ground Thyme	1 tsp
Carrots, diced	1 cup
Small Garden Peas	1 cup
Heavy Cream	1 1/2 cup
Salt	to taste
Pepper	to taste
Chives	as desired

1. Melt butter in kettle. Sauté leeks and onions for about 5 minutes.
2. Add stock, milk and thyme and simmer for 10 minutes.
3. Add carrots, peas and heavy cream while stirring constantly. Turn heat off and allow to simmer for an additional 5 minutes.
4. Add salt, pepper, and sprinkle with chives before serving. May also be garnished with grated mozzarella cheese.

Serving Suggestion -

Serve with crusty bread.

Category: Soup
Recipe: Mulligatawny Soup
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	(70) 6 oz Servings	(350) 6 oz Servings
Chicken, 1/4" pieces, cooked	2 lbs 4 oz	11 lbs 4 oz
Onions, 1/4" pieces	10 oz	3 lbs 2 oz
Carrots, frozen diced	10 oz	3 lbs 2 oz
Celery, 4" cubes	9 oz	2 lbs 13 oz
Apples, raw, peeled, 1/2 cubes	2 lbs 8 oz	12 lbs 8 oz
Green Peppers, 1/4" pieces	3 oz	1 lb
Margarine	4 oz	1 lb 4 oz
Canned tomatoes, 1 inch pieces	1/2 gal	2 1/2 gal
Salt	2 oz	10 oz
Pepper	1/4 tsp	1 tbsp 1/4 tsp
Curry Powder	1 1/4 tsp	2 tbsp
Chicken Base	12 1/2 oz	4 lbs
Water (first amount)	1 qt	1 1/2 gal
Water (second amount)	2 cups	3/4 gal
Flour	12 oz	3 lbs 12 oz

1. In steam jacketed kettle, melt margarine.
2. Add onions, carrots, celery, apples and green pepper. Sauté for 10 minutes.
3. Add tomatoes, salt, pepper, curry powder, the first amount of water and the chicken base. Mix well.
4. In a separate container combine flour and the second amount of water. When well mixed, add to kettle stirring constantly.
5. Increase thermostat setting to about #7 to boil the contents of the kettle. When boiling point is reached, reduce setting to #4 and simmer for 45 minutes.
6. Add chicken pieces and continue to simmer for 10 minutes.

Prep Tip -

Chop all ingredients in advance. Toss apples in lemon juice to avoid browning. Store pre-chopped ingredients in a Randell Raised Rail Prep Table.

Category: Soup
Recipe: Vegetable Rice Soup with Beef
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (50) 6 oz Servings

Carrots, raw (diced)	1 1/2 lbs
Celery, raw (diced)	1 1/2 lbs
Onion, raw (diced)	1 lb
Peas, frozen	1 lb
Beans, frozen (cut)	1 lb
Tomatoes (diced)	1 qt
Chicken Base	1 heaping tsp
Beef Base	1 heaping tsp
Round Steak (diced fine)	2 lbs
White Rice (raw)	1 lb
Cooking Oil	2 tsp
Water	1 3/4 gal
Worcestershire Sauce	to taste
Salt	to taste
Pepper	to taste

1. Place oil in kettle.
2. Sauté beef until almost done.
3. Add vegetables and sauté very briefly.
1. Add water and bases. Bring to a boil and then add rice.
3. When rice is cooked add remaining vegetables.
6. Bring to a boil. Adjust flavor with Worcestershire Sauce.
7. Add salt and pepper.
8. Cooking time is approximately 25 minutes.

Prep Tip -

Chop all ingredients in advance. Store pre-chopped ingredients in a Randell Raised Rail Prep Table.

Category: Soup
Recipe: Beef and Vegetable Soup
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (40) 6 oz Servings
 (2 1/4 gal)

Water	1 1/2 gal
Beef Base	6 1/2 oz
Chicken Base	1 1/2 oz
Carrots, raw, sliced	12 oz
Celery, 1/2 pieces	8 oz
Canned Tomatoes (with juice)	2 cups
Onions, chopped	8 oz
Potatoes, diced	1lb
Green Cabbage, 1/2" pcs	1 head
Beef, 1/2" pieces	1lb
Frozen Green Beans	4 oz

1. Preheat kettle for 3 minutes.
2. Add beef and stir until brown. Remove Beef and any fat left in the kettle.
3. Place water in steam jacketed kettle.
4. Add beef and chicken base and stir until dissolved. Beat to boil. Reduce heat to a simmer.
5. Add carrots, celery, onions, tomatoes, juice, cabbage and potatoes. Simmer for 30 minutes.
6. Add cooked beef and green beans and allow to simmer 5 - 10 minutes.

Category: Sauce
Recipe: BBQ Sauce
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	1 1/2 gal
Margarine	1lb
Onions, chopped fine	1 lb (2 2/3 to 3 cups)
Green Peppers, chopped fine	1 lb (4 cups)
Dry Mustard	1 oz
Sugar	8 oz
Vinegar	1 pt
Catsup	2 qts
Tomato Puree	(1) #10 can (3/4 gal)
Worcestershire Sauce	4 oz
Salt	3 tbsp (1 1/2 oz)
Pepper	1/4 tsp

1. Melt margarine in steam jacketed kettle.
2. Sauté onions and green peppers in margarine until tender, but not brown.
3. Add tomato puree. Bring to a boil while stirring. Reduce heat and simmer.
4. Add remaining ingredients and stir until all is dissolved.
5. Continue to simmer for 30 minutes.
6. Pour hot BBQ sauce over cooked spareribs, chicken or sliced beef.
7. Cover until service.

Category: Sauce
Recipe: Cheese Sauce
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	2 gal
Butter	2 lbs
Flour	1 lb
Dry Mustard	2 tbsp
Salt	1/4 cup
Pepper, White	1 tsp
Milk	1/2 gal
Shredded American Cheese	4 lbs
Paprika	2 tbsp
Worcestershire Sauce	1/4 cup

1. Melt the margarine in the kettle.
2. In a mixing bowl, combine all dry ingredients.
3. Slowly add to the melted butter and stir until thick.
4. While constantly stirring, add the milk and Worcestershire sauce to the mixture.
5. Add cheese and cook until the cheese has melted, stirring occasionally.

Category: Sauce
Recipe: Cheese Broccoli Baked Potato Topping
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	24 Servings (1 1/2 qts)	128 Servings (2 gal)
Butter or margarine	4 oz	14 1/2 oz
Flour	2/3 cup	3 cup
White pepper	1/4 tsp	3 cups
Milk, reconstituted	1 qt 2/3 cup	1 1/4 gal
Cheese, processed, cubed	2 lb 6 oz	10 lbs 8 oz
Broccoli flowerettes	3 lb	16 lbs

Broccoli Preparation:

1. In a perforated 12" x 20" x 2 1/2" steam table pan, steam broccoli for 15 minutes in a Groen SmartSteam or Vortex Steamer.

Topping Preparation:

1. In a steam jacketed kettle, melt butter.
2. Blend in flour, salt and pepper.
3. Gradually add milk and heat to a simmer, stirring constantly.
4. Add cheese and stir until thickened.
5. Add broccoli.
6. Serve 1/4 cup over baked potato. One serving provides 2 oz meat/meat alternate and 3/4 cup vegetables.

Category: Sauce
Recipe: Fruit Glaze for Ham
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yields: (for 50 - 5 oz servings of Ham) 3/4 qts

Jellied Cranberry Sauce	2 cups
Orange Marmalade	1 cup
Orange Juice	10 oz
Worcestershire Sauce	1 tbsp
Brown Sugar	1 tbsp
Salad Oil	4 tsp

1. In a steam jacketed kettle, melt down jellied cranberry sauce, orange marmalade and salad oil.
2. Add remaining ingredients and boil.
3. Coat Ham with glaze – heat Ham to finish.

Category: Sauce
Recipe: Golden Mustard Sauce
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	3 qts
Water	2 1/2 qt
Chicken Base	1/3 cup
Butter or margarine	12 oz
Onions, chopped	1 1/2 cups
Flour	1 1/2 cups
White powdered mustard	3/4 cup
Mustard, prepared	1/2 cup
Parsley flakes	2 tbsp
Seasoning salt	1 tbsp
Worcestershire Sauce	1 1/2 tsp

1. In a steam jacketed kettle, at high heat, bring water to a boil. Add base and boil. Remove.
2. In the kettle, melt butter at medium heat.
3. Add onions and sauté until they are transparent.
4. Gradually stir in flour to make a smooth roux. Cook at medium heat until slightly brown.
5. Gradually whisk seasonings into chicken broth.
6. Gradually whisk broth/seasoning into mixture and continue to stir until mixture is smooth.
7. Serve over steamed vegetables.

Category: Sauce
Recipe: Hollandaise Sauce
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	1 qt
Egg Yolks	2 1/2 dozen
Lemon Juice	3/4 cup
Butter, melted	4 lbs
Salt	2 tsp
Red Pepper	to taste

1. In kettle, add egg yolks and heat well.
2. Add lemon juice. Cook slowly on low heat. Do not allow mixture to boil.
3. Add melted butter a little at a time, stirring constantly with a wire whip.
4. Add salt and pepper.
5. Cook until thickened.

Cooking Tip -

Retherm sauce in a covered pan using a Groen Convection Steamer.

Category: Sauce
Recipe: Maitre d' Hotel Sauce
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	3 qts
Consommé or Chicken Broth	46 oz (1 can)
Water	1 qt
Egg Yolks, well beaten	8
Butter	1/2 lb
Flour	3/4 cup
Lemon Juice	3/4 cup
Chopped Parsley, fresh	1/4 cup
Salt and Pepper	to taste

1. Melt butter in kettle. Blend in flour.
2. Add lemon juice, parsley, consommé and water.
3. Continue to cook at a low boil for 15 minutes or until thickens slightly.
Turn heat completely off.
4. Add four tablespoons of hot mixture (one at a time) to beaten eggs (yolks only) while constantly stirring.
5. Add egg mixture to sauce, bring to a boil, reduce heat and season to taste.

Category: Sauce
Recipe: Tomato Sauce
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	1 gal
Margarine	20 oz (8 oz / 12 oz split)
Canned Diced Tomatoes	(1) #10 can
Onion, diced	1 cup
Flour	1 lb
Salt	to taste
Pepper	to taste
Sugar	2 2/3 tbsp

1. At medium heat, melt first amount of margarine. Add onions and sauté. Remove.
2. Melt the second amount of margarine. Add flour and blend thoroughly.
3. Add tomatoes, plus juice and onions.
4. Season with salt, pepper and sugar.
5. Lower heat and simmer.

Serving Suggestion -

Serve with pasta cooked in a Groen Convection Steamer.

Category: Sauce
Recipe: White Sauce for Fish
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: 2 gal

Light Fish stock	1 1/2 gal
Butter Roux	1 1/2 lbs
Egg Yolks	4 each
Half and Half	1 pint

1. After steaming your choice of fish, carefully drain some stock off the fish into kettle to use as base stock for the sauce.
2. Add water and some fish stock to make 1 1/2 gal. Thicken with roux, adjust flavor.
3. Beat yolks and half and half, stir into finished sauce which should not be boiling at the time.
4. Serve over fish. Rice, pasta or sauté spinach accompany well.

Category: Dessert
Recipe: Cherry Creamy Cheesecake
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: (6) 9" pies (40 Servings)

Graham Cracker Pie Shells	6
Egg Yolk	12
Sugar	2 1/4 cups
Salt	3/4 tsp
Milk	1 cup
Unflavored Gelatin	4 tbsp
Cherry Flavored Gelatin	2 tbsp
Water	1 1/2 cups
Vanilla	4 1/2 tsp
Cream Cheese	(4) 8 oz
Egg Whites	12 each
Sugar	1 1/2 cups
Whipped Cream	3 cups

1. Set kettle for medium heat. Add in to kettle egg yolks, first amount of sugar, salt and milk and blend well.
2. Heat for 10 minutes, stirring constantly.
3. Soak unflavored and flavored gelatins in water and add to the hot mixture. Stir until thoroughly dissolved, then turn kettle off.
4. Add vanilla to the mixture. Remove from kettle.
5. Add cream cheese to the kettle and soften (kettle will still be a little warm).
6. Gradually pour mixture into the cheese. Whip until thoroughly blended.
7. Whip egg whites to soft peaks.
8. Add second amount of sugar to whites and mix.
9. Fold in egg whites to mixture.
10. Fold in whipped cream.
11. Pour into pie shells and refrigerate until firm (about 1 1/2 hours).

Serving Suggestion -

*Top with sour cream and
cherry pie filling.*

Category: Dessert
Recipe: Creamy Rice Pudding
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: 50 Servings

Milk	3 gal
Long Grain Rice (Pre-cooked)	4 lbs
Sugar	5 lbs
Salt	2 oz
Raisins	2 lbs
Egg Yolks	4 dozen
Vanilla	1/2 cup

1. Heat 2 gal of milk with rice, sugar and salt for approximately 15 minutes and add raisins.
2. Combine remaining milk and egg yolks.
3. Gradually add to heated mixture.
4. Add vanilla and cook until rice is tender.
5. Serve warm.

Category: Dessert
Recipe: Danish Apple Dessert
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: One 12" x 20" x 2 1/2" Steam Table Pan

Semi-Sour Apples (peeled, cored and quartered)	10 lbs
Sugar	3 lbs
Water	3 cups
Bread Crumbs	1 qt
Butter	1 lb
Whipped, Whipping Cream	1 qt
Diced Almonds	1/2 lb

1. Add Apples, 2 lbs of sugar and 3 cups of water to kettle. Cook until tender and softened.
2. Remove from kettle and allow to cool.
3. Melt butter in kettle and add bread crumbs and remaining cup of sugar. Cook until dry crisp and brown.
4. Alternately layer apples, bread crumbs, almonds and whipping cream.

Category: Dessert
Recipe: Dessert Pears
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: 24 Servings

Pears, Fresh	24 each
Dry Red Wine or Burgundy	2 qts
Granulated Sugar	6 cups
2' Cinnamon Sticks	4
Lemon Juice	2 to 3 cups

1. Peel pears and core out the bottom of the pear leaving the stem in place. Dip pears in lemon juice to avoid browning.
2. In steam jacketed kettle, heat remaining ingredients, stirring constantly. Allow mixture to boil and thicken.
3. Reduce heat and add pears.
4. Simmer uncovered, until pears are soft but not mushy (about 15 minutes).
5. Turn kettle off and cool pears in syrup until lukewarm.
6. Discard Cinnamon sticks and remove pears with slotted spoon.
7. Serve pears with a little syrup over them, either warm or chilled. Use mint sprigs as garnish.

Category: Dessert
Recipe: Fruit Caramel
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: 3 lbs

Chopped Pecans or Walnuts	1 cup
Chopped Pitted Dates	8 oz
Chopped Dried Figs or Raisins	1 cup
Flaked Coconut	1/2 cup
Granulated Sugar	3 cups
Light corn Syrup	1 tbsp
Butter	1/2 cup
Vanilla	1 tsp
Chopped Dried Apricots	1 cup

1. Combine nuts, fruits and coconut in a bowl; mix well.
2. Combine sugar, milk and corn syrup in a kettle.
3. Heat and stir over medium heat, about 5 or 6 on your dial. Heat until sugar is dissolved.
4. Increase your heat and gently boil until mixture is 234°F.
5. Remove from kettle and cool until mixture is 110°F.
6. Fold in nuts, fruit and coconut.
7. Melt butter in kettle.
8. Add your candy mixture and heat to 180°F, occasionally stirring (mixture should be thick but able to be poured).
9. Remove from kettle and form as desired.
10. Refrigerate until service.

Category: Dessert
Recipe: Grand Marnier Sauce
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield:	3 qts
Sugar	5 lbs
Orange Juice	1 cup
Orange Rind	1/4 cup
Water	2 qts
Cornstarch	6 oz
Grand Marnier	1/2 cup

1. Caramelize 3 lbs of the sugar until golden. Add water and continue cooking until hardened sugar is dissolved.
2. Add grated orange rind, juice, salt and remaining sugar.
3. Thicken with cornstarch and water, add Grand Mariner.

Serving Suggestion -

Goes great with crepes or
Kaiser Schmarren from a
Eclipse Tilting Braising Pan.

Category: Dessert
Recipe: Peach Crepe Filling
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: 12 Crepes

Margarine	1/4 cups
Canned Peaches in Juice	1 lb
Orange Juice	1/2 cups
Crated Orange Peel	1 tsp
Sugar, granulated	1 tbsp
Brandy (optional)	1/4 cups

1. Melt margarine in pre-heated kettle.
2. Drain peaches, saving juice.
3. Combine peach juice and orange juice. Add to melted margarine.
4. Simmer for 5 minutes.
5. Add peaches, orange peel and sugar.
6. Add Brandy. Simmer for 5 minutes.
7. Remove from kettle and ladle 1 tbsp into center of each crepe. Roll crepe. Should be served warm.

Category: Dessert
Recipe: Sherried Custard Sauce
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yields: (for 25 servings) 2 cups

Granulated Sugar	4 tbsp
Beaten Egg Yolks	4 large
Salt	dash
Milk	1 1/2 cups
Cream Sherry	2 tbsp
Vanilla	1 tsp

1. In a mixing bowl, combine yolks, sugar, salt and milk.
2. Add to steam jacketed kettle.
3. Cook over medium heat and stir until mixture coats the back of a spoon.
4. Remove from kettle and rapidly cool while stirring for 2 - 3 minutes.
5. Add sherry and vanilla.
6. Cover and chill.

Category: Dessert
Recipe: Swedish Apple Filling
For Product: Steam Jacketed Kettle
Publish Date: 5/05

Yield: 30 Crepes

Apples, peeled, cored and qtered	12 ea
Butter or margarine	8 tbsp
Granulated sugar	1 1/3 cups
Cornstarch	4 tbsp
Zwieback, crushed	2 doz
Cinnamon	2 tsp
Brown sugar	4 tbsp
Sour cream	1 cup
Chopped nuts	1 cup

1. In a steam jacketed kettle set at medium heat, melt butter.
2. Stir in apples and sugar. Simmer for 10 minutes, stirring frequently.
3. Dissolve cornstarch in water and stir into apple mixture.
4. Continue to cook at low heat stirring constantly until thick.
5. Remove from kettle.
6. In the center of a crepe, put 1 - 2 tbsp of mixture.
7. Sprinkle crushed zwieback and the cinnamon/brown sugar mixture.
8. Dot with sour cream or creme fraiche and nuts.

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