

A Groen Kettle Can Turn Food Trimmings Into Culinary Gold

A kettle is ONE of the best ways to turn *nothing into something* and help find those dollars that can make all the difference to a restaurant's bottom line. In my experience, the whole idea of a kettle is to waste nothing, and turn trimmings into gold. In some of our past newsletters I have shared the way kettles work by using steam that is under pressure to intensify the energy and give the user greater temperatures and control. This pressure, along with the kettle's construction, allows for greater menu versatility beyond just making a simple stock.

Groen kettles are a quality product built to last and proudly manufactured in the U.S. Throughout my culinary career, I have worked with some Groen kettles that were over 30 years old that still cooked and looked great. Tell me that's not an excellent return on investment? In addition to great ROI, the design and quality workmanship is what sets Groen kettles apart from the rest. Cooking in a Groen Kettle gives you control and quick response as well as precision temperature control for extended cooking with items like stocks or stews. Groen has poured decades into design and engineering of these incredible kettles which is one reason they keep working for years. A mirror-like highly polished finish on Groen's kettles keeps them looking great as well! No matter what branch of the foodservice tree you are in, quick service, fast casual, fine dining, K-12, hotel, or hospitals, there are numerous uses for Groen kettles.

Here is a great example of making your kettle work for you. In one of my restaurants we had more than a few people requesting that we put some sort of pulled pork sandwich on our lunch menu. To me, pulled pork is never better than when the smoked pork comes right out of the smoker. So that's how I wanted to serve it. Yet I knew if I didn't sell 20 sandwiches a day (about how many portions you get out of an 8lb shoulder pork butt), then we had leftover pork and I needed an outlet. I have always loved a good bowl of chili and let me tell you that smoked pork makes the best chili!

The pulled pork sliders were a hit, and with 15 to 18 orders a day the cost was at 26%, which we like. This is where it gets serious; by carefully trimming the smoked pork and using the extra portions that we did not sell that day we were able to produce a kettle full of chili at a cost of 12 dollars and sell 8oz bowls at 6 dollars, generating about 240 dollars of profit. The chili became so popular that we had to smoke extra pork just to keep up. The kettle is a great vehicle to make chili because of its control, volume and the space saved by not using the stove top. And who wouldn't like that?



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Groen's kettles offer great benefits such as:

- Speed and control in cooking
- Heavy-duty design and high quality stainless steel ensure kettles last a long time
- A polished mirror like finish keeps them looking great for years



Groen 15 gallon
pressurized kettle