



Schools

Kettles make cooking sauces, soups, pasta and rice, entrees and side dishes a snap. Compared to rangetop cooking, kettles have precise temperature controls and require little attention during cooking. Tilting kettles or stationary kettles with tangent draw-offs make emptying cooked product out of the kettle much easier and safer than pouring out of a large stockpot. Kettles are available in sizes ranging from one gallon to 150 gallons or more, to suit every need. Mixer kettles make mixing large quantities or heavy food products much easier and the finished product more consistent than doing the same job by hand, and are available in 12 gallon sizes and larger.

General Cooking Procedures:

Preheat kettles for all products except milk and eggs.

Rice, white: Add 2 cups water per 1 cup rice, or 5 cups water per 1 pound rice. Turn kettle temperature control to #10 to boil water, then add rice and bring back to a boil. Turn dial to #4, cover kettle and simmer for 20 minutes. Empty cooked rice into large colander and drain if necessary. **For brown rice:** after adding rice to boiling water, turn dial to #4, cover and simmer for 40 minutes.

Pasta, noodles, spaghetti, macaroni: Turn kettle temperature dial to #10 to boil water, add salt and oil if desired, add pasta (1lb dry pasta to 6 quarts water), return to boil, turn dial to #4 to maintain slow boil, stirring frequently to prevent sticking, cook pasta to al dente stage (usually 8–12 minutes, depending on thickness of pasta). Drain cooked pasta.

Potatoes, cubed or small whole fresh: Set temperature control to #10 to boil water, add potatoes (salt if desired), reduce temperature dial setting to #5–6. Recommended boiling times: 25–40 minutes, depending on size of potatoes. Drain.

Potatoes, dehydrated sliced: 5lb dehydrated yields approximately 20lbs cooked. Place dehydrated potatoes in kettle, add water to cover (salt if desired), turn temperature dial to #10 until water boils, reduce temperature dial to #6 to simmer. Simmer potatoes 10–12 minutes after water boils. Drain.

Meat: Brown meat on #10 temperature setting, stirring frequently: internal temperature of meat should reach at least 160–170°F. Drain if desired. Note: ground meat at refrigerated temperature takes approximately 10–15 minutes per 10lbs. meat to brown. Additional time may be necessary to thoroughly cook and tenderize larger, solid pieces of meat. Add any liquid or additional ingredients necessary to recipe and simmer until done on #5.

Sauces/soups, canned or frozen and thawed: Place sauce or soup in kettle, turn kettle temperature dial to #5–7, depending on density of product and sensitivity to heat; stir frequently until product reaches temperature of 160–170°F.



Cleveland Kettle Portions and Cooking Times

Item	Servings	Wt of dry product (lbs)	Water (gallons)	Salt (optional)	Cooking Time (minutes)
Oatmeal	100/5oz	5	4	2oz	15–20
Farina	110/5oz	4	4	2oz	10–15
Grits	100/6oz	5	4	2oz	15–20
Noodles	50/4oz	5	5	2oz	5–10
Macaroni	50/5oz	4	4	2oz	10–15
Spaghetti	50/5oz	4	4	2oz	10–15

Cooking method: Measure water into kettle. Turn on power switch. Turn control to MAX to bring water to a boil. Add salt. Turn control to #6, add cereal or pasta very slowly. Stir to control foaming and sticking. Cook on #6 for the time indicated. The surface should have a gentle rolling boil; adjust temperature control accordingly. Stir occasionally during cooking.

*Add 2oz margarine or oil to pasta to control excessive foaming.

White rice	50/3oz	3	3¼ quarts	1oz	20–25
Brown rice	50/3oz	3	3¼ quarts	1oz	35–40

Cooking method: Measure water into kettle. Turn on power switch, turn control to MAX. Bring water to boil. Add salt. Add rice slowly; stir to control foaming and break up lumps. When water is back to a boil, turn control to #4. Cover kettle, cook for time indicated without stirring.

Volume Measure (Liquid)

How Many Portions or Servings (Calculated):

Gallons	1 oz	2 oz	3 oz	4 oz	6 oz	8 oz
5	640	320	213	160	106	80
10	1280	640	426	320	213	160
20	2560	1280	853	640	426	320
25	3200	1600	1066	800	533	400
30	3840	1920	1280	960	640	480
40	5120	2560	1706	1280	853	640
60	7680	3840	2560	1920	1280	930
80	10,240	5120	3413	2560	1706	1280
100	12,800	6400	4266	3200	2133	1600