



BATTER RECIPE FOR BATTER DIPPED CHICKEN

TEMPERATURE: 305°F

TIME: 13 MINUTES

Ingredients:

2 Cups Flour (Gold Medal)
4 Tablespoons Powdered milk
2 Tablespoons Salt (granules)
1/4 teaspoon White Pepper
2 Eggs
2-1/2 Cups Water

METHOD:

Add water to dry ingredients stirring continually. One-half hour before preparation salt and pepper the chicken thoroughly. (Salt and pepper are the major seasonings required to bring out the full flavor of chicken.)

Dip in batter, drain slightly and drop into fat.

When each piece is dropped into fryer separately the fryer can be brim full with chicken and the pieces will not stick.

Using sieve or smaller basket, skim off batter particles from surface of fat.

HOW TO CUT UP CHICKEN FOR FRYING

A normal division of chicken is made by cutting chicken through the joints. The chicken divides easily into 8 pieces. 2 legs, 2 thighs, 2 breasts and 2 wings.

Other divisions—

2 legs, 2 thighs, 2 breasts,
2 wings, and 2 backs. Divide the breast by cutting it lengthwise and diagonally into 2 additional pieces, making 12 pieces in all for each chicken.

The division, to a great extent, depends upon the selling price and the number of pieces to be served per order.

By-products —

chicken livers and gizzards.
These can accumulate in great quantities if not placed on the menu and sold.

Chicken livers are quite popular and if prepared according to the KEATING recipe are well received and readily sold.

Gizzards present a problem, which to a great extent, remains unsolved because at most locations gizzards are not popular.