



FRIED CHICKEN

TEMPERATURE: 305°F

TIME: 13 MINUTES

INGREDIENTS

Cut up Chicken

Salt

White Pepper

AMOUNTS

8 Pieces

2 Legs

2 Thighs

2 Breasts

2 Wings

1 tsp. per lb.

1/2 tsp. per lb.

DREDGING COAT

2 Cups All Purpose Flour

2 Tablespoons Powdered Dried Milk

1 teaspoon Salt

1/2 teaspoon White Pepper

METHOD:

One-half hour before preparation, salt and pepper the chicken thoroughly. (Salt and pepper are the major seasoning required to bring out the full flavor of the chicken).

Place into a bag 1-1/2 cups of dredging coat, put in chicken and shake vigorously, or place dredging into breading machine.

Each individual piece of chicken must be dropped into fryer SEPARATELY.

When each piece is dropped into fryer separately, the fryer can be full of chicken and the pieces will not stick. If the pieces of chicken are placed into the basket first and the basket lowered into the oil, the pieces of chicken will stick to each other and where they touch will remain white.

Fry for 13 minutes at 305° in KEATING* Fryer.

*Fast recovery and lack of temperature drop in the KEATING Fryer makes the use of low frying temperatures possible.