

Breading Procedures

Preparation:

- 1) Clean and cut or trim product, if necessary.
- 2) Place product into cool water, if utilizing a marinade bread directly from marinade...This will permit the breading to properly coat the product.
- 3) Allow product to drain before dumping into breading. General rule - 1 lb (.45 kg) breading to 10 lb (4.5 kg) of product.
- 4) Toss product in breading, using both hands, coat thoroughly. If breading fresh chicken, tuck wings after coating (bend wing tip around and behind end wing segment).
- 5) Remove excess breading from product by holding one piece in each hand and tapping the knuckles of each hand together. Place breaded product on sheet pan with grid, if breading chicken group like parts together.

Step 1: chicken thigh cleaned



Step 2: place in water



Step 3: drain and dump product



Step 4: breading product



wing tuck



Step 5: remove excess breading



arrange on sheet pan



Once the product has been breaded, it is ready to fry. Frying may be done immediately or, depending upon the desired result, the product may be allowed to sit for anywhere from 10 minutes to 24 hours before frying. If the product is to sit for 2 hours or more, this should be done under proper refrigeration conditions. As the raw breaded product sits, the breading becomes tacky almost to the point of resembling a thick batter. If a thicker coating is desired, the product may be dipped and re-breaded. If allowed to sit for 20-30 minutes, the surface will become moist enough to be re-breaded without dipping again.

Note: Once breading becomes damp, and especially when in contact with raw proteins, it becomes a potentially hazardous food product. This breading should not be allowed to stand at or above 41°F (5°C) for more than 2 hours. Do not continually mix new breading with old.

Pressure Frying Procedures

500\600 Pressure Fryers:

- 1) Lower basket into hot shortening.
- 2) Shortening temperature should be 325°F (163°C) (“Ready” light on).
- 3) Bring breaded chicken to fryer and drop in the following order: thighs, breasts, legs, wings. Hold each piece over the shortening, touching the tip to the shortening, release into the shortening (this will help to prevent splashing).
- 4) Use the basket handle to stir the chicken in the shortening after loading, two or three figure eight motions are sufficient.
- 5) Close the lid and lock down the spindle.
- 6) Set time or activate controls to cook for 10 minutes 30 seconds for chickens weighing 2½ - 3¼ lbs (1.1 kg - 1.5 kg) (larger chickens or frozen product will require a longer cook time).
- 7) At the conclusion of the cook cycle, wait until the pressure drops to about zero, release the spindle and raise the lid, use the basket handle to lift the chicken out of the shortening and remove the chicken to a merchandiser or heated holding cabinet. The final internal temperature of the chicken should be about 185°F (85°C).