

Pressure Fryer Favorites:

FRESH BREADED FRIED CHICKEN

Soft crunch and a burst of tender, juicy flavor

Old-school fried chicken fast, easy and perfect with the right breading and the magic of pressure frying.

Chef's Hint



Wait to fry. Why just wash off your breading? Letting it sit for a few minutes gives your proteins a chance to develop. Your crust becomes more established and saves the oil from unnecessary crumbs.

Ingredients

- 4 head chicken, 8 or 9 piece cut, cleaned, trimmed
- 1 – 5 lb Henny Penny PHT or Five Star breading
- 1½–2 gal water, marinade, or other liquid

Method

1. Bread chicken, following instructions on breading.
2. Cook chicken with pressure 10½ minutes at 325° F (163°C)
3. Then cook for without pressure for 30 seconds at 325° F (163° C). Set filter track to 25%, quality timer for 5 minutes.



Yield per full load

PRESSURE FRYER	PRODUCT	BONE-IN CHICKEN
PFG 600	12½ lb (5.7 kg)	4 head, 32 pieces
PFE 500	14 lb (6.3 kg)	4 head, 32 pieces
PFE 561	18 lb (8.2 kg)	6 head, 48 pieces
Velocity Series PXE 100 PFE 591 PFG 691	24 lb (11 kg)	8 head, 64 pieces

Prepare In

Velocity Series Pressure Fryer
500/600 Pressure Fryer
PFE 561 Pressure Fryer
PFE 591 Pressure Fryer
PFG 691 Pressure Fryer

