

SOUTHERN FRIED CHICKEN (8 PC)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
496 cal	14 g	46 g	27 g	144 mg	553 mg	29 mg

Ingredient

CHICKEN, 8 PIECE CUT
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 PEPPER,BLACK,GROUND
 PAPRIKA,GROUND

Weight

82 lbs
 3-7/8 lbs
 3-3/4 oz
 7/8 oz
 1/2 oz

Measure

3 qts 2 cup
 1/4 cup 2-1/3 tbsp
 1/4 cup 1/3 tbsp
 2 tbsp

Issue

Method

- 1 Wash chicken thoroughly under cold running water. Drain well.
- 2 Dredge chicken pieces in mixture of flour, salt, pepper and paprika; shake off excess.
- 3 Brown chicken in batches in 325 F. deep fat. For each type of piece, fry according to minimum times in Note 1.
- 4 Place chicken on sheet pans. Using a convection oven, bake uncovered at 350 F. for 15 minutes or until done on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Drain well on absorbent paper. CCP: Hold for service at 140 F. or higher.

Notes

- 1 Approximate frying time for cut-up 8 piece chicken is: Wings, 5 to 7 minutes; Legs, 10 to 13 minutes; Thighs, 10 to 15 minutes; Breasts, 10 to 15 minutes.