

**HOT AND SPICY CHICKEN (8 PC)**

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
430 cal	35 g	45 g	11 g	120 mg	627 mg	85 mg

**Ingredient**

CHICKEN, 8 PC CUT, SKIN REMOVED  
 WATER, WARM  
 MILK, NONFAT, DRY  
 FLOUR, WHEAT, GENERAL PURPOSE  
 SALT  
 GARLIC POWDER  
 ONION POWDER  
 PEPPER, BLACK, GROUND  
 THYME, FRESH  
 PAPRIKA  
 PEPPER, RED, GROUND  
 MARJORAM, SWEET, GROUND  
 PEPPER, WHITE, GROUND  
 COOKING SPRAY, NONSTICK

**Weight**

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

**Measure**

3 qts 2 cup  
 1 qts 1-3/8 cup  
 2 gal  
 1/4 cup 3-1/3 tbsp  
 3/4 cup 2 tbsp  
 3/4 cup 2 tbsp  
 1/2 cup 2-2/3 tbsp  
 1/2 cup  
 1/4 cup 1-1/3 tbsp  
 1/4 cup 2-1/3 tbsp  
 1/2 cup  
 1/4 cup 1/3 tbsp  
 1/4 cup 2/3 tbsp

**Issue****Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Reconstitute milk in warm water.
- 3 Combine flour, salt, garlic powder, onion powder, black pepper, thyme, paprika, red pepper, marjoram, and white pepper; mix thoroughly.
- 4 Dip chicken in milk; drain; Dredge chicken in flour mixture. Shake off excess.
- 5 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 6 Using a convection oven, bake 20 minutes at 325 F. on high fan, open vent. Turn chicken pieces over. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.