Recipe Name:	Chicken, Oven Fried	Recipe Total Yield Weight	30.19 lb
Category / Sub-Category:			

Serving Guidelines	
Type of Pan:	2.5" Hotel Pan
Number of Pans Needed:	6
Elementary Portions Per Pan:	19
Secondary Portions Per Pan:	12
Elementary Serving Utensil:	tongs
Secondary Serving Utensil:	tongs
Elementary Cost per Serving:	$0.35
Secondary Cost per Serving:	$0.55

Servings	By Weight	By Volume	Each	Total
Elementary Servings	4.2 oz		1	
Secondary Servings	6.7 oz		1	

Analysis	Meat / Meat Alternate (oz)	Grains / Breads (Servings)	Vegetables / Fruits (Cups)
Elementary	2	0	0
Secondary	4	0	0

Ingredients	Instruction	As Purchased	Prepped by Weight	Prepped by Volume	Prepped Each
Chicken, 8-Cut Raw	thaw, see method	40 lb	40 lb		
Buttermilk		1 gal, 1 qt		1 gal, 1 qt	
Salt, Kosher		4.7 oz	4.7 oz	8 Tbsp	
Black Pepper, Ground		1 oz	1 oz	2 Tbsp	
Bread Crumbs, Japanese Panko		2.5 lb	2.5 lb	3 qt, 1.25 pt	
Flour, All Purpose		7.5 lb	7.5 lb	1 gal, 1 qt	
Corn Meal, Yellow		2.5 lb	2.5 lb	1 qt, 1 pt	
Chili Powder		9 oz	9 oz	1 C	
Paprika		4 oz	4 oz	1 C	

Method

1. Defrost chicken under refrigeration for 2 days prior to cooking.
2. Sort all chicken by parts.
3. Soak in buttermilk, salt and pepper separated by part type overnight under refrigeration.
4. Combine all remaining ingredients in a large hotel pan or tub.
5. Remove chicken from buttermilk and roll in flour mixture, making sure to completely coat the chicken.
6. Place each part type (example all legs) in one layer on parchment lined full sheet pans to ensure even cooking.
7. Pieces per sheetpan: Wings - 42 Legs - 40 Thighs - 24 Breasts - 20
8. Refrigerate for up to 3 hours prior to cooking.
9. Roast chicken in a 350 degree oven until it reaches an internal temperature of 165 degrees (45-60 minutes).
10. If while cooking, coating doesn't crisp or looks too floury use a spray bottle to moisten it with water and continue cooking.
11. Using an instant read thermometer, test more than one piece per tray.
12. Transfer to a 2.5- inch hotel pan. If cooking for next day service cool according to HACCP SOP.
13. Otherwise, hold hot for service according to HACCP SOP.

14. Pieces per 2 inch hotel pan (for service and reheat) Wings - 20 Legs - 24 Thighs - 15 Breasts - 12
15. Reheat chicken to an internal temperature of 165 degrees, testing more than one piece per tray.
16. Elementary serving = 1/2 breast or 1 thigh or 1 leg and 1 wing or 2 wings Secondary serving = 1 breast or 1 leg and 1 thigh or 1 leg and 2 wings

Shopping List

Stock Number	Case Description	Loc.	Cases	Broken Units	Unit Description
9018	CHICKEN 8-CUT 40# USDA		1	0	LB
1519	BUTTERMILK 1/2 GA		0	2.5	FL OZ
1011	SALT KOSHER		0	0.1	BOX (3 LB)
1020	SPICE PEP BLK 18OZ		0	1	OZ
3553	CRUMB, BREAD PANKO JAPANESE 25#		0	2.5	LB
3557	FLOUR, ALL PURPOSE 50#		0	7.5	LB
3554	CORN MEAL YELLOW COARSE		0	2.5	LB
1017	CHILI POWDER MILD, 18 OZ		0	9	OZ
1019	SPICE PAPRIKA 18OZ		0	4	OZ

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