
Portion size:	2	Pieces
Scaled Recipe Yield:	48	Pieces
Scaled Number of Portions:	24	

Amounts	Ingredients
1 #	AP Flour
1 Tbsp	Kosher Salt
2 tsp	Ground Black Pepper
6 each	Chickens, fryers, cut into 8 pieces

Please note: *Each serving consists of either a breast and a wing, or a leg and a thigh.*

- Steps**
- 1) Combine the flour, salt and pepper.
 - 2) Dredge the chicken in the flour mixture. Let dry for 10 minutes, then dredge again. Discard the excess flour mixture.
 - 3) Wait 10 more minutes, then fry in 350°F oil till golden brown and **an internal temp. of >165°F is reached.**
 - 4) ***Make sure the chicken is cooked to an internal temp of >165°F before serving!***
 - 5) Hold at >140°F.
 - 6) **Each portion will consist of either 1 breast & 1 wing or 1 leg & 1 thigh.**
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Margaret Wooldridge