

**FRIED CHICKEN (8 PC)**

**Yield** 100

**Portion** 8 Ounces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
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 Fry until golden brown or until done in 325 F. deep fat. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Drain well in basket or 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.