



## **BREADING AND FRYING GREAT BUSTER'S FRIED CHICKEN**

### **BREADING BONE-IN CHICKEN**

Cooking time is 16 minutes at 350 degrees. Stir at 5 minutes.

1. Prepare the ice water dip. (It is very important to keep ice in water throughout the day!)
2. Be sure to keep enough breading to ensure complete coverage of the chicken during the breading process.
3. Tumble the chicken in the breading, making sure each piece is completely coated.
4. Tap pieces together to remove excess breading.
5. Dip into iced water. Do not leave the pieces in the iced water. Immediately, put chicken back into breading.
6. Again, tumble the chicken in breading, making sure each piece is completely coated.
7. Again, tap pieces together to remove excess breading.
8. Place chicken into fryer, preheated to 350 degrees, in the following order: breasts, legs, thighs and last of all, wings.
9. Immediately set two timers – one for 16 minutes and one for 5 minutes. When the 5 minute timer goes off, gently stir the chicken, making sure each piece is separated, so they do not stick together. Do not stir again.
10. When the 16 minute timer goes off, lift the chicken from the fryer and turn pieces “meaty” side up in order for excess cooking oil to drain.
11. Place under lights to ensure high quality Buster's Chicken.



## **BREADING AND FRYING POTATO WEDGES**

### **BREADING POTATO WEDGES**

**Cooking time is 8 minutes at 350 degrees.**

- 1. Prepare potato wedge batter by mixing 1½ part water to one part breading. Blend thoroughly with a wire whip.**
- 2. Be sure to keep enough breading to ensure complete coverage of the potato wedges during the breading process.**
- 3. Keep wedges submerged in water until ready to fry.**
- 4. Submerge potato wedges into batter blend.**
- 5. Next, place potato wedges into breading.**
- 6. Tumble potato wedges in breading, making sure each piece is completely coated.**
- 7. Place potato wedges into fryer, preheated to 350 degrees.**
- 8. Immediately set timer for 8 minutes. Gently stir the potato wedges, making sure each piece is separated, so they do not stick together. Do not stir again.**
- 9. When the 8 minute timer goes off, lift the potato wedges from the fryer.**
- 10. Place under lights to ensure high quality potato wedges.**



## **BREADING AND FRYING GREAT BUSTERS CHICKEN TENDERS**

### **BREADING CHICKEN TENDERS**

**Cooking time is 6 minutes at 350 degrees.**

- 1. Prepare chicken tender batter by mixing 1½ part water to one part breading. Blend thoroughly with a wire whip.**
- 2. Be sure to keep enough breading to ensure complete coverage of the chicken tenders during the breading process.**
- 3. Submerge chicken tenders into batter blend.**
- 4. Next, place chicken tenders into breading.**
- 5. Tumble chicken tenders in breading, making sure each piece is completely coated.**
- 6. Place chicken tenders into fryer, preheated to 350 degrees.**
- 7. Immediately set timer for 6 minutes. After a couple of minutes, gently stir the chicken tenders, making sure each piece is separated, so they do not stick together. Do not stir again.**
- 8. When the 6 minute timer goes off, lift the chicken tenders from the fryer.**
- 9. Place under lights to ensure high quality fried chicken tenders.**