



# Buster's<sup>™</sup>

FRIED  
CHICKEN



» FOODSERVICE DISTRIBUTORS «



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## Buster's Program

The Buster's Chicken program was developed to give you an easy turnkey Fried Chicken program that puts you in control. Buster's offers time-tested chicken batter and breading recipes, quality marketing materials, and guidelines to create a successful chicken program for your location.

How your customers react to the Buster's Chicken Program is entirely up to you. The way you buy your chicken and how it is prepared will determine the Taste, Tenderness, and Consistency.

If the chicken does not taste great, if it is not consistent in size or if it's not moist and tender, your chicken profits will suffer.

For that great crispy fried chicken, the following will provide guidance so your fried chicken is at its best.





## Receiving/Storage

Inspect and check the product temperature upon receipt (acceptable temp is 34° - 40°), store on the lowest shelf under all other food with a drip pan underneath at least six inches off the floor. Optimal storage temp is 34° - 40° which will ensure quality and shelf life.

### Shelf Storage Order (Top to Bottom)

- A - Prepared Foods. Ready to Eat. (Top)
- B - Seafood
- C - Whole Cuts Beef and Pork
- D - Ground Meats
- E - Whole and Ground Poultry (Bottom)



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## Marinating Procedure

### Marinating Benefits

- Draws the major portion of blood from the chicken.
- Tenderizes the chicken.
- Raises the moisture content and the weight of the bird by 10-12%.
- Allows the flavoring to be absorbed into the meat's tissue to enhance the chicken's flavor.

### Marinating Bone-In Chicken

1. Take 1/2 cup of Chicken Marinade and mix thoroughly with 1 gallon of water.
2. Use fresh or thawed chicken - 8 piece or quarters.
3. Always press the bone through the thigh, and always check wings for feathers and clean if necessary.
4. Pour marinade solution over the chicken completely submerged in the solution and top with ice.
5. Let them soak for 12 to 18 hours at 38 degrees F.
6. After soaking, drain the solution, rinse the chicken, add fresh water, and top with ice to refrigerate.

*DO NOT allow the chicken to remain in the marinating solution for over 18 hours.*

### Marinating Chicken Thighs

1. Take 1/2 cup of Chicken Marinade and mix thoroughly with 1 gallon of water.
2. Pour marinade over chicken tenders.
3. Let soak for 30 minutes at 38 degrees F.
4. After soaking drain the solution, rinse tenders, add fresh water, and top with ice to refrigerate.



## Steps to Prepare and Cook Chicken

### 8 pc/ Bone-In Prep

Breasts & Legs: Re-position fat layer for coverage

Thighs: Dislocate bone and clean organ meat from bone cavity ... trim if needed

Wings: Pluck pin feathers if needed

### Tenders Prep

Rinse if desired

The batter dip seasoning accentuates the flavor of the chicken and breading, as well as ensuring that the breading will stay on the chicken during the frying process

### To Begin

Mix 1 cup of Buster's Fried Chicken Batter dip with 1 gallon of ice cold water



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## Breading the Chicken

Double breading produces an extra heavy crust. This process further insulates the meat and protects the chicken from oil absorption. It also enhances the shelf life of the product when properly handled.

- 1.) Lightly dust the chicken in the breading mix.
- 2.) Place the chicken in ice cold water batter dip seasoning. Immerse the pieces in the batter dip thoroughly coating the chicken with the batter dip. Allow the chicken a few seconds to drip, then dump the pieces back into the breading.
- 3.) Thoroughly roll the pieces in the Buster's Fried Chicken breading, coating every crevice. The chicken is now ready to cook.

Allowing the chicken to be prebreaded and sit too long in advance will create an unfavorable hard exterior on the finished product. The excessive time between the breading and the frying of the chicken allows the batter dip, which is water-based, to penetrate the exterior breading, creating a shell effect that ultimately produces an offensively hard exterior. We suggest breading the chicken on a demand-base only.





## Frying Chicken

### Frying the Chicken

Set the temperature to 350°F. Chicken should be cooked to a minimum temperature of 165° F.

To properly cook, using 8 pieces of cut chicken, load the chicken into the basket in this order while the basket is down in the hot oil. The use of a premium oil is suggested. *To sample a premium oil, contact your Ben E. Keith sales representative for a test kit.*

- 1.) Large white pieces (Breast)
- 2.) Large dark pieces (Thigh)
- 3.) Small dark pieces (Leg)
- 4.) Small white pieces (Wing)

### Stirring the Chicken

To protect the exterior coating desired by your customers, wait until the product has cooked for seven minutes.

Take the stirrer and gently, yet thoroughly, break the chicken loose. This is to make sure the chicken will be cooked evenly during the remaining cooking time. If using an open fryer with baskets, shake the basket rather than using a stirrer.



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## Cooking Times & Temperatures

ITEM	TIME	TEMPERATURE (+F)
Bone-In Chicken	14 Mins	350
Tenders	7 Mins	350
Lightly Breaded Wings	6 Mins	350
Gizzards/Livers	6 Mins	350
Fish	6 Mins	350
Chicken on a Stick	7 Mins	350
Boudin Balls	5 Mins	350
Chicken Thigh Patty	7 Mins	350
Fried Corn	6 Mins	350
Potato Wedges	7 Mins	375
Crispitos	3 Mins	350
Egg Rolls	3 Mins	350
Chimichangas	16 Mins	350
Fried Okra	3 Mins	375
Corn Dogs	3 Mins	350
Jalapeno Poppers	3 Mins	350
Hushpuppies	3 Mins	350
Corn Nuggets	3 Mins	350
Fried Mac & Cheese	6 Mins	350

Drop chicken in the following order:

1. Breast 2. Thigh 3. Leg 4. Wing

Notice: Buster's Fried Chicken coating is designed for cooking in a non-pressure cooker. If using a Henny Penny or any other pressure cooker, do not seal the lid when cooking and it will cook as a non-pressure cooker.





## Front & Rear Counter Layout

The Front & Rear counter layout areas are essential to your success, as they affect speed of service and image of the store. The checklist below will help ensure the layout is prepared.

1. All areas are clean and in good repair. All glass and counters have been cleaned and disinfected.
2. All items are in the proper area.
3. Ensure you have sufficient stock to last through the rush hour of each meal period. If there is insufficient stock and the product runs out during crucial periods, customers will have to wait while new products are re-stocked from the stock room.
4. Use a stock list to help ensure that nothing is missed or forgotten.

## The Front Service Counter Layout

Ensure the front counter is laid out in a repeating pattern so your staff will have quick access to their essential needs within 3 feet of either side of their work area. This guideline will reduce unnecessary movement around the service area and increases your employees' efficiency.





# WARMER LAYOUT

## BACK (EMPLOYEE SIDE)

CHICKEN ON A STICK	CORN DOGS	TATER KEGS	FRIED CORN	GRAVY
JALAPENO POPPERS CRISPITOS	FRIED FISH	POTATO LOGS BISCUITS	MAC & CHEESE	MASHED POTATOES
CHICKEN LEGS CHICKEN WINGS	CHICKEN BREASTS CHICKEN THIGHS	CHICKEN TENDERS	CHICKEN GIZZARDS	CHICKEN LIVER

## FRONT (CUSTOMER SIDE)





## Clean First

Cleaning is an important first step to insure you are removing bacteria that can cause foodborne illness from your kitchen. To clean your surfaces and your kitchen sink, use warm, soapy water to wash these areas. Wipe them clean with single-use or paper towels. If you use kitchen towels for cleaning, they should be washed frequently in the hot cycle of your washing machine. Do not forget to wash your hands with soap and running water to keep them clean too.

## Then Sanitize

Sanitizing is the second, but equally important step to removing bacteria from your kitchen this step will kill any remaining bacteria. Many different sanitizers can be used: an easy homemade version is to make a solution of 1 tablespoon of liquid chlorine bleach per gallon of water, or you can use a commercial sanitizer or sanitizing wipe. Pour or spray your sanitizing solution on surfaces and wipe them clean with a paper towel. Be sure they are completely dry before using those surfaces or your sink again. If using commercial sanitizers, follow the manufacturer's instructions on the label. Some commercial sanitizers require food surfaces to be rinsed after using the sanitizer.





## Front House

For a healthy workspace, floors should be kept clean at all times. When an employee is mopping a wet floor, place a wet floor warning sign in the work area to notify customers of the potential danger of slipping. Use clean mops and fresh mop water.

Waste bins should be checked and emptied regularly. The waste bin should be cleaned and disinfected, then place a new liner in the waste bin.

Your toilet facilities will give your customer an overall impression of your location. It is important to have cleaning procedures in place to ensure that toilet facilities are kept clean and stocked with bathroom necessities at all times.

We suggest inspecting the bathrooms at a minimum of every hour. Check for the cleanliness of walls, fixtures, and floors. Fill any soap or towel container.

It's good practice to have the outside of the store be clean and free of debris. Keep windows and doors clean and disinfect high-outside traffic areas. Check pump islands and empty waste bins. Pressure-wash any oil or gas spills. Keep landscaping, grass, and plants well maintained.





## Cross-Contamination Between Raw & Cooked Foods

### Cross-Contamination: What is it?

People can potentially become very sick from cross-contamination. It occurs when bacteria and other potentially harmful microorganisms are unintentionally transferred from one place to another, in this case, from one food item to another.

### Cross-Contamination can happen in 3 major ways:

Food to food- for example, if raw meat touches cooked meat in storage.

Equipment to food- For example, using a knife to cut raw meat, then the same knife to cut vegetables.

People to food- For example, handling raw meat and then proceeding to handle cooked meat without washing hands.

### Avoiding Cross-Contamination

Restaurants can reduce the likelihood of cross-contamination. Key areas include:

Hand washing

Wear clean clothes- Aprons should also be worn, especially when handling unwrapped food.

Remove jewelry and watches- Bacteria can be caught in the nooks of watches or jewelry. Tie your hair back or wear a hairnet.

Avoid eating or drinking- Staff should not be allowed to eat or drink when preparing food.

Clean preparation- Avoid coughing, sneezing or touching your face over food.



# BBQ Chicken Sandwich

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Prep Time: 1 hour

Cook Time: 4 min

## Instructions

1. Combine the Shredded Chicken and BBQ Sauce (add more if needed) and heat in a slow cooker.
2. You may choose to toast and butter hamburger buns.
3. Place 3oz of BBQ Shredded Chicken onto the bun.
4. Garnish with 2 sliced onions and 2 sliced pickles.

Enjoy!

## Ingredients

16oz Shredded Leftover Fried Chicken

8oz BBQ Sauce

5 Hamburger Buns

1/2 Sliced Onion

10 Sliced Pickles



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# BATTER DIPPING, BREADING, FRYING, & PRESENTATION

How your customers react to your fried chicken is entirely up to you. The way you buy your chicken and how it is prepared will determine the Taste, Tenderness and Consistency.

For that great crispy fried chicken, the following will show you the Buster's way so your fried chicken is at its best.

## RECEIVING/STORING

Inspect the product as it's delivered and make sure to take the-temp which should be between 34\*-40\*, this should be the temperature of the cooler as well - proper receipt and storage ensures a superior product. Store the product on the lowest shelf in the cooler with nothing below it and at least six inches off the floor with a drip pan underneath.

## BATTER DIP SEASONING

The batter dip procedure is a very important bridge between marinating and breading. The batter dip seasoning accentuates the flavor of the meat and breading, as well as ensuring that the breading will stay on the chicken during the frying process.

We have found consumers appreciate a very nice crust. This will accomplish just that.

### To Begin

Mix one cup Buster's Batter Dip with 1 gallon of cool water.



## BREADING THE CHICKEN

Double breading produces an extra heavy crust. This process further insulates the meat and protects the chicken from oil absorption. It also enhances the shelf life of the product when properly handled.

- 1.) Lightly dust the chicken in the breading mix.
- 2.) Place the chicken in the batter dip seasoning. Totally immerse the pieces in the batter dip thoroughly coating the chicken with the batter dip. Allow the chicken a few seconds to drip, then dump the pieces back into the breading.
- 3.) Thoroughly roll the pieces in the Buster's breading, coating every crevice. The chicken is now ready to cook.

## FRYING THE CHICKEN

Set the temperature at 350°.

To properly cook, using 8 pieces of cut chicken, load the chicken into the basket in this order while the basket is down in the hot oil.

- 1.) Large white pieces (Breast)
- 2.) Large dark pieces (Thigh)
- 3.) Small dark pieces (Leg)
- 4.) Small white pieces (Wing)

## STIRRING THE CHICKEN

In order to protect the exterior coating desired by your customers, wait until the product has cooked for seven minutes.

Take the stirrer and gently, yet thoroughly, break chicken loose. This is to make sure the chicken will be cooked evenly during the remaining cooking time. If using an open fryer with baskets, shake the basket rather than using a stirrer.

## COOKING TIME

Cooking time in the deep fryer for a 3 pound chicken is 15 minutes with oil at 350 °.

Check the internal temperature of the breast. It should be a minimum of 165 °.

Notice: Buster's Fried Chicken coating is designed for cooking in a non-pres-sure cooker. If using a Henny Penny or any other pressure cooker, do not seal the lid when cooking and it will cook as a non-pressure cooker.

## PRESENTATION

After cooking, the chicken is placed on a wire rack in a S/S pan ready to go into the warmer case. Reference your Buster's Chicken Manual to achieve the perfect warmer layout. The warmer case should maintain the temperature of the chicken according to your state guidelines.

## HOLDING TIMES

- 8 pc / Bone-In: 2 Hours
- Tenders, Livers, Gizards, Wedges: 1 hour
- Hold Temperature: Follow state guidelines for all holding times.

