



BREADING AND FRYING 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 Buster's breading to ensure complete coverage of the chicken during the breading process.
3. Tumble the chicken in the Buster's breading, making sure each piece is completely coated.
4. Tap pieces together to remove excess Busters' breading.
5. Dip into iced water. Do not leave the pieces in the iced water. Immediately, put chicken back into Buster's breading.
6. Again, tumble the chicken in Buster's 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.