

KIDS FRIED CHICKEN SLIDERS

8/30/2024

Plate: 8" Round Blue or Green Plate

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/2 each [Chicken Breast - Pounded](#)

To dust/bread **Seasoned Flour**

To batter **Chicken Buttermilk**

1 slice **Jack or Cheddar cheese (optional)**

STEP #2: INGREDIENTS

2 each **Mini Turano buns**

SETUP / GARNISH

2 each **6" wooden skewer**

1 each **Choice of side**

STEP 1: TO COOK

1. Slice a chicken breast in half, then slice one half into two equal halves.
NOTE: Return the other half to the chicken breast drawer.
2. **Using the open finger method**, tumble the chicken in the flour, making sure to coat the entire surface.
3. Place the chicken in a culinary basket, and shake vigorously to get a very fine dusting.
4. Submerge the chicken in the batter, using a spatula to help coat the entire breast.
5. Raise the basket, and **tap against the pan 3 times** to remove excess batter.
6. **Using the open finger method** again, tumble and flip the chicken in the flour. Tumbling incorporates air into the flour, achieving the desired "spikes."
NOTE: "Spiking" increases the volume of the breading, resulting in a lighter and crispier product.
7. Remove the chicken from the flour, and place inside a culinary basket. GENTLY shake the basket to get rid of excess flour.
8. **Lower a fryer basket into the fryer oil**, then carefully place the chicken into the fryer basket.
9. **Fry for 2 1/2 minutes**, then drain on a sav-a-day. **SET A TIMER!!**

STEP 2: TO COOK

1. Place the mini buns halves on the flat top
NOTE: Ensure the flat top is free from varnish and excess oil.
2. Once the mini buns have been toasted, place the bottom bun halves on cutting board.

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SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

1. Place each cooked chicken half on the bottom half of each bun.
2. Cap the burger with the top of each bun.
3. Carefully place skewers through the center of each of the sliders.
4. Place sliders on the right side of the plate.

NOTE: Placed the side item centered on top of a beverage napkin on the left of half of the plate.

NOTE: If french fries are ordered, they will be placed directly on the left of half of the plate.

NOTE: If green beans are ordered, they will be placed on the sides tray and served off the plate. The sliders are to be placed centered on the plate.

