

# HAWAIIAN CHICKEN - QUARTER DARK

9/25/2024

Plate: Dapple Rectangle

To Go: 3 Compartment

## STEP #1: INGREDIENTS

1/4 each [Rotisserie Chicken \(Dark Meat\)](#)

## STEP #2: INGREDIENTS

To Brush [Stir Fry Sauce](#)

1 1/2 vz [Hawaiian Huli Huli Sauce](#)

1 TBL [Coconut Almond Blend](#)

## SETUP / GARNISH

1 vz [Hawaiian Huli Huli Sauce](#)

2 each **Choice of Sides**

## STEP 1: TO COOK

1. Place a deli sheet on the cutting board.
2. Remove a chicken from the warming drawer, and place it on the deli sheet.  
**NOTE: Chicken with torn skin may only be used for sauced chickens.**
3. Using poultry shears, cut and remove the elastic chicken tie.
4. Cut the whole bird in half so that one half of the bird has the keel.
5. Remove the backbone, the tail and tailbone, and any excess fat and skin from the tail area.  
**NOTE: Immediately return the other half to the warming drawer.**  
**DO NOT STACK CUT CHICKENS!**
6. **Cut the 1/2 Rotisserie Chicken into "dark" and "white" meat portions, and place the white meat portion into the drawer.**  
**NOTE: It is acceptable to CUT chickens and store them in the warming drawer as they are ordered, but they cannot be SAUCED and PLATED until they are needed.**

## STEP 2: TO COOK

1. Place the chicken bone side down on the grill.
2. **Brush** stir fry sauce **to coat only on the exterior.**
3. Flip the chicken to skin side down.
4. **ALLOW TO COOK FOR APPROXIMATELY 2 MINUTES, OR UNTIL GRILL MARKS APPEAR.**
5. Once grill marks are visible, transfer back to the deli sheet on the cutting board.
6. **Ladle 1 1/2 vz** of the Huli Huli sauce on the chicken, and **use a brush to coat.**
7. **Sprinkle** the Coconut Almond Blend **EVENLY over the chicken.**
8. **Do not plate the chicken until the ticket is ready to be sold.**

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## SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

**NOTE:** First side is served on the left of the plate, on top of a beverage napkin.

**NOTE:** Second side is served off the plate.

**NOTE:** If no sides goes on the plate, see picture for plating.

**NOTE:** The meat portion of the second thigh with the leg attached must face the guest/ rim of the plate. The bone of the leg must face up.

