

ROTISSERIE CHICKEN - QUARTER DARK

9/25/2024

Plate: Dapple Rectangle

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/4 each [Rotisserie Chicken](#) (1 Thigh & 1 Thigh/ Leg)

SETUP / GARNISH

2 each Choice of Side

STEP 1: TO COOK

1. Remove a chicken from the warming drawer, and place it on the cutting board.
NOTE: Skin must be completely intact for plain Rotisserie Chicken. Chickens with torn skin may be used for sauced chickens.
2. Using poultry shears, cut and remove the elastic chicken tie.
3. Cut the whole bird in half so that one half of the bird has the keel.
4. Remove the backbone, the tail and tailbone, and any excess fat and skin from the tail area.
NOTE: Immediately return the other half of the chicken to the warming drawer. DO NOT STACK CUT CHICKENS!
5. Cut the 1/2 rotisserie chicken into "dark" and "white" meat portions, and place the white meat portion into the drawer.
6. Do not plate the chicken until the ticket is ready to be sold.

SET UP / GARNISH

Reference the attached pictures for plating setup & 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.

