

GARLIC HERB CHICKEN - QUARTER DARK

3/13/2024

Plate: Small Rectangle

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/4 each Rotisserie Chicken (1 Thigh & 1 Thigh / Leg)

1 vz Garlic Herb Glaze

SETUP / GARNISH

2 each **Choice of Side**

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 side has the backbone and the other side has the keel.**
NOTE: Immediately return the other half to the warming drawer.
DO NOT STACK CUT CHICKENS!
5. Remove the tail and tailbone, and remove excess fat and skin from the tail area.
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.
7. Ladle 1 vz of Garlic Herb onto the chicken, and **use a brush to coat.**

SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

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

NOTE: Second side is served off the plate.

NOTE: The meat of the first thigh without the leg must face the bottom right corner.

NOTE: The meat portion of the second thigh with the leg attached must face the guest/ rim of the plate. The leg must lean on top of the bottom thigh, bone up.

