

CHICKEN BREASTS - MARINATED

07/09/2014

Yield: 10 pounds

Shelf Life: 24 hours

Equipment: Colander, mixing bowl, liquid measuring cup, dry measuring cup, gloves, 1/2 pans with lids

Ingredients

10 pounds Chicken Breasts
1 cup Vegetable Oil
3/4 cup Taste Buds Chicken Rub

****MIX IN THIS BATCH SIZE ONLY****

****DO NOT MIX SINGLE LOBE AND DOUBLE LOBE CHICKEN****

Procedure

1. Place 10 pounds of chicken breasts in a colander to drain the excess liquid, then transfer the chicken breasts into a large mixing bowl.
2. Pour the oil over the chicken.
3. Using gloved hands, tumble the chicken until evenly coated with the oil.
4. Sprinkle **HALF** of the Chicken Rub over the chicken, and tumble.
5. Sprinkle the remaining Chicken Rub over the chicken, and tumble.
NOTE: Make sure there are no hot spots or unseasoned chicken breasts.
6. Transfer to 1/2 pans with lids, and store refrigerated.
7. Label, Date, and Rotate.
NOTE: NOTE: Marinated chicken breasts may be used immediately.
NOTE: All chicken not sold MUST be grilled off at the end of the night and used for Chicken Portions.

C: Oily glaze with visible specks; Orange flesh tone
T: Firm
F/A: Cumin and garlic powder aroma
HR: 1/2 pan; Refrigerated
SL: 24 hours