

Fried Chicken Very Crispy V.4

DIRECTIONS

Key: Orange-colored modules based on **flour weight**, blue module on **water weight**, and magenta on **dredge weight**.

Chicken prep: Choose brine or no brine and schedule appropriately. Remove skin with stainless-steel pliers. If needed, defrost in refrigerator.

Breading: Coarse herbs & spices should be finely ground, except for coarse black pepper. **Mix all dry** ingredients (flours, salt, and one flavor module), **add oil, mix again thoroughly**. Portion to batter and dredge. Add water to batter: mix, let rest, mix again. Drain and rinse chicken in colander. Let excess water drip off chicken, do not dry. Dip and roll in batter to fully cover. Roll in dredge and pat as needed to coat well. Place on plate, **let sit 20-30 minutes**. Heat fryer.

Deep fry: 320°F → 290°F → 300°F
After adding chicken to fryer, if oil temperature drops below 290°F, too much chicken was fried at once.

- 15-18 min** -- pieces
- 18 min** -- large boneless breasts
- 20-26 min** -- leg quarters

Done at **≥ 165°F** (stick thermometer)

Brine: Prepare **2 days** before frying. Boil, cool, and chill to **≤ 41°F**. Immerse **fully-defrosted** chicken for 24 hours in fridge. Stir occasionally.

Brining Notes: Put water, salt, and pepper if desired, in pan of sufficient size. Stir, cover, and heat. As soon as it boils, turn off heat, keep covered. When cool several hours later, put in fridge to chill. Ice is not added to brine. **Try in future:** pepper-infused vodka in brine after chilling: piperine not very soluble in water.

Ingredients discarded: Baking powder (with pyrophosphate) at 0.25%: some crust blow-off during fry. Created small, oil-filled bubbles in crust. Leavening not desired in crispy style.

Dredge	Flours & sequence
59%	A.P. flour
41%	Cake flour <i>add salt & flavor module</i>
12%	Cooking oil (<i>add last</i>)

Dredge only use one!	Salt
5.5%	No brine
2.8%	24 hrs brine (> 2.6%, < 3%)

Dredge	Flavor 1
2%	Coarse black pepper
1.5%	MSG
1%	White pepper
0.24%	Cayenne pepper
0.2%	Granulated garlic

Dredge	Flavor 2
(opt) 7.89%	Hungarian hot paprika
6.12%	White pepper
1.9%	Dry ginger
1.8%	Coarse black pepper
1.56%	Dry mustard
1.5%	MSG (<i>want this?</i>)
0.68%	Granulated garlic
0.41%	Dry thyme
0.37%	Ground celery seed
0.34%	Dry basil
0.14%	Dry oregano

Dredge	Flavor 3 experimental
5%	White pepper
2%	Coarse black pepper
0.5%	Dry mustard
0.5%	Sage (< 0.72%)
0.5%	Hungarian hot paprika
0.3%	Onion Pwdr (0.4% max)
0.3%	Dry ginger
0.2%	Granulated garlic

Dredge	Flavor 4 for Orange Chicken
3%	White pepper (?)
0.2%	Granulated garlic
	Ginger (?)
	Paprika (?)

Slice chicken to 1/2" cubes. Fry 1 breast equivalent at a time. Start @ **360°F**, fry **6 minutes**.

No salt, or limited salt

Note: decrease frying temperature? Perhaps use mild paprika for coloring, high frying temperature used instead. Try 54:46 and 53:47 flour ratios, consider starch-flour mix w/different ratios.

Dredge penciled	Flavor 5 ingredients & sequence only of A.M. Pearson, T.A. Gillett
	White pepper (1% to 7.92%) 3%
	Savory (0.05% to 2%)
	Sage (too high 0.72%) (0.5% good)
	Thyme (try 0.41% at first) (0.2% not predominant)
	Nutmeg (0.15% to -0.39%)
	Ginger (0.12% to 0.54%)
	Cloves (try 0.21%)
	Paprika (seems coloring agent)
	Onion pwdr (max 0.4%) (0.1% fine)

Brine	Boiled, cooled, and refrigerated
100%	Water
4%	Pure salt (4%-7%) <i>Optional ingredients below.</i>
0.5%	Black pepper
0.5%	White pepper

Batter	35% of total Dredge
100%	Dredge
125%	Water

g	Flour weights, approx. ratio this with piece weight?
57	1 leg
150	1 boneless breast
90	1 thigh (73g-90g) (?)
160	1 lb boneless thighs
1400	Pre-made for tall plastic

Flour mixes	10.3 A.P.%	8.2 Cake%	Protein %
Good	60	40	9.46
Best	58	42	9.42
Good-softish	55	45	9.35
Falls apart	50	50	9.25