

GENUINE BROASTER CHICKEN® Marinating Boneless Chicken

STORAGE TEMP: < 36°F

MARINATION TIME: 4:00 to 6:00 Hours

SHELF LIFE: 3- 5 Days

INGREDIENTS

- Chickite® Supreme Marinade 96504
- Chicken Boneless Fresh/ Thawed
- Cold Water

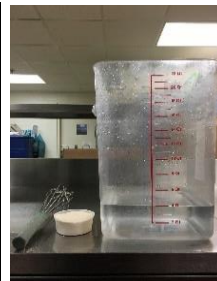
RECOMMENDED EQUIPMENT

- 1-gallon Measuring Pitcher
- Marinating Container w/ drain shelf
- 2/3 Cup Dry Measuring Cup
- Wire Whisk
- Hotel Pan with Wire Rack
- Label with Date

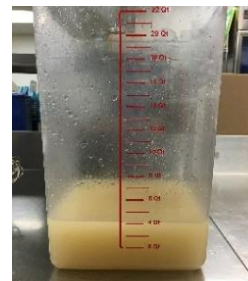
Marination Table

Chicken (Fresh/ Thawed)	Water (Cold)	Chickite Supreme Marinade
1-10 LBS	1 Gal	2/3 Cup
11-20 LBS	2 Gal	1 1/3 Cups
21- 30 LBS	3 Gal	2 Cups
31- 40 LBS	4 Gal	2 2/3 Cups

REFERENCE PHOTOS



Prior to mixing



Fully Dissolved



Drain shelf



Marinating Chicken

QUICK TIP

Remember to properly drain the chicken for the proper amount of time.

PROCEDURES

- Prepare your marinade following the table above. Using 2/3 Cup dry measuring cup, stir in 2/3 Cup of Marinade per 1 gallon of cold water.
- Whisk marinade with cold water. Make sure all of marinade is dissolved.
- Add chicken to the marinating tub, making sure the chicken is completely submerged and not packed tightly. Gently stir or agitate chicken to make sure it isn't stuck together. Cover the tub. Label, Date, Rotate.
- **Marinate under refrigeration for 4 to 6 hours between 34°F to 36°F. Do not marinate longer than 8 hours.**
- **After marinating, THOROUGHLY DRAIN THE CHICKEN, do not rinse. Allow chicken to continue to drain under refrigeration for minimum of 45 minutes.**
- **Store in the refrigerator between 34°F to 36°F until ready to coat.**

Proper marination gives Genuine Broaster Chicken® its unique and delicious flavor, not just on the surface, but deep down to the bone. Marinating your chicken also aids in providing a longer shelf life, and it creates a more tender, juicy, consistently delicious product.

BRAND STANDARDS

- Stored between 34°F to 36°F
- Fresh not frozen
- Bright chicken color
- Marinated all the way through
- Marinated between 4-6 hours

