

# S & S CHICKEN - DINNER

5/20/2025

Plate: Blue OR Black Crackle Bowl

To Go: 3 Compartment

## STEP #1: INGREDIENTS

**1/2 each** **Rotisserie Chicken**

## SETUP / GARNISH

**1 vz** **Sweet Chili Glaze**

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**2 each** **Choice of Side**

## STEP 1: TO COOK

1. Remove a chicken from the warming drawer, and place it on the deli sheet.  
**NOTE: It is acceptable to use a 1/2 Rotisserie Chicken with missing or torn skin, but at least 75% of the skin must be intact.**
2. Using poultry shears, cut and remove the elastic chicken tie.
3. **Cut the whole bird in half so that the backbone is removed and one half of the bird has the keel.**  
**NOTE: Immediately return the other half of the chicken to the warming drawer. DO NOT STACK CUT CHICKENS!**
4. Remove the wing tip, tail and tailbone, and remove excess fat and skin from the tail area and under side.  
**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.**
5. Separate the 1/2 chicken into a breast portion and a leg/thigh portion.
6. **Do not plate the chicken until the ticket is ready to be sold.**

## SETUP / GARNISH

**Reference the attached pictures for plating setup & garnishing.**

1. Place the leg/thigh portion in the center of the bowl, with the thigh facing the outside of the bowl and the bone pointing in.
2. **Ladle 1vz.** of the Sweet Chili Sauce **evenly** over the leg/thigh portion.
3. Place the breast portion of the chicken leaning against the leg/thigh portion with the tip of the breast pointed down on the bowl.
4. **Ladle an additional 1vz.** of the Sweet Chili Sauce **evenly** over the breast portion.

**NOTE: The breast of the chicken must face the guest.**

**NOTE: Both side items are served off the plate.**

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