

ROTISSERIE CHICKEN - QUARTER DARK

5/20/2025

Plate: Pasta Bowl

To Go: 3 Compartment

STEP #1: INGREDIENTS

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

SETUP / GARNISH

1 vz Chicken Au Jus

1/2 each Grilled Lemon

2 each Choice of Side

STEP 1: TO COOK

1. Remove a chicken from the warming drawer, and place it on the cutting board.
NOTE: Skin must be completely intact for plain Rotisserie Chicken. Chickens with torn skin may be used for sauced chickens.
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.
5. **Cut the 1/2 rotisserie chicken into "dark" and "white" meat portions, and place the white meat portion into the drawer.**
6. **Do not plate the chicken until the ticket is ready to be sold.**

SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Place the thigh only portion in the center of the bowl, with the meat/ rounded side facing outside bowl.
2. Place the leg/thigh portion leaning against the first thigh portion.
3. **Ladle** the Chicken Au Jus **evenly** over top the chicken.
NOTE: The meat of the leg/thigh portion must face the guest/ rim of the plate. The bone of the leg must face down.
NOTE: Lean the grilled lemon against chicken. It must face up and towards the guest.
NOTE: Both side items are served off the plate.

