

# chickenrevolution

from the Saval Foodservice Culinary Kitchen



**SAVAL**  
FOODSERVICE

800-527-2825  
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# southern adobo bbq

## ingredients

- 3ea Chicken Thighs 11650 **or try\***
- 5ea Chicken Legs\* 11844
- 3Tbs Cheddar Cheese, shredded
- 2Tbs Bacon Bits
- 2Tbs Scallions, chopped 22247
- 4oz Ken's Ranch Dressing 44901
- 1/2C **Ancho BBQ Sauce**
- 4C Sweet Baby Ray's BBQ 44510
- 1/2C Minor's Red Chile Adobo Flavor Concentrate

## procedure

Toss cooked legs in adobo bbq sauce. Sprinkle with bacon, cheese, scallions and serve with ranch dressing. Yield: 1

### **Ancho BBQ Sauce**

Combine all the ingredients. Reserve. Yield 1qt

\*Sauces for the breaded thighs should be thinned slightly due to thick viscosity OR consider doubling the sauce amount to 1 cup and adjust margins accordingly- there is more surface area and no bones.

Cost Per Plate: \$2.40  
Suggested Sell: \$8.99  
Food Cost: 27%  
**Profit: \$6.59**



# Schug-a-butter Sauce

## ingredients

- 5ea Chicken Legs 11844
- 1C **Schug-A-Butter Sauce**
- 1C Cilantro Leaves/Stems 22472
- 1C Italian Parsley Leaves 22255
- 2C Liquid Butter Alt. 45150
- 8ea Serrano Chilies, minced 22276
- 4-6ea Garlic Cloves, minced 22147
- 1.5Tb Lemon Juice 52056
- 1/2C White Wine Vinegar 67011
- 2Tbs Sugar 81056
- 2tsp Ground Coriander 99061
- 2tsp Ground Cumin 85205
- 1tsp Ground Black Pepper 85225
- 1.5tsp Salt 55552
- 1/4C **Tzatziki Sauce**
- 2C Plain Yogurt 90902
- 2C Cucumbers, minced 22104
- 2tsp Lemon Juice 52056
- 2ea Garlic Cloves, minced 22147
- 2tsp Dill, chopped 22474
- 1tsp Mint, chopped 22478
- TT Salt/Pepper

## procedure

Cook drums. Reheat at service time by frying, grilling etc. Toss with Schug-A-Butter Sauce and serve with cool Tzatziki sauce. Yield: 1

### **Schug-A-Butter Sauce**

Combine all ingredients in a food processor and chop. Add a little xanthan gum and rerun until combined. Store under refrigeration until use. Yield:1qt

### **Tzatziki Sauce**

Combine all the ingredients. Reserve. Yield 1qt

Cost Per Plate: \$2.43  
Suggested Sell: \$8.99  
Food Cost: 27%  
**Profit: \$6.56**



# hawaiian legs

## ingredients

5ea Chicken Legs 11844  
1/2C Minor's Teriyaki Sauce 84054  
2Tbs Beef Jerky, minced  
1/4C **Pineapple Salsa**  
2C Pineapple, diced 22602  
1/4C Red pepper, minced 22263  
1/4C Cilantro, chopped 22472  
1/4C Scallion, sliced 22247  
1ea Garlic Clove, minced 22147  
1/4C Rice Wine Vinegar 65472  
1/4C Vegetable Oil 65900  
Ken's Ranch Dressing 44901

## procedure

Toss cooked legs in teriyaki sauce and top with jerky and pineapple salsa. Serve with a side of ranch dressing.  
Yield: 1

### **Pineapple Salsa**

Combine all the ingredients. Reserve.  
Yield 1qt

Cost Per Plate: \$2.50  
Suggested Sell: \$8.99  
Food Cost: 28%  
**Profit: \$6.49**



# butter curry thighs

## ingredients

- 3ea Chicken Thighs\* 11650
- 1C Deb El Liquid Egg 31903
- 1/2C **Butter Curry Sauce**
- 1qt Heavy Cream 75068
- 1C Liquid Butter Alt. 45150
- 1.25C Red Curry Paste 90940
- 1/2tsp Ground Ginger 85278
- 1C **Basic Flour Breading (pg 7)**
- 1/3C **Pico de Gallo (pg 7)**

Cost Per Plate: \$2.98  
Suggested Sell: \$10.99  
Food Cost: 27%  
**Profit: \$8.01**

## procedure

Drench Chicken Thighs in liquid egg and then basic flour breading. Cook chicken thighs. Toss with Butter Curry Sauce and top with Pico de Gallo.  
Yield: 1

### **Butter Curry Sauce**

In a saucepot combine heavy cream, curry paste and ginger. Stir until smooth then add the liquid butter and xantham gum to emulsify. Add only a little of the xantham gum at a time until you reach desired consistency. Thin with a little water if needed. Yield:1.5qt

\*Note: amount of thighs is subject to size. Depending on the bird, some pieces may need to be cut smaller into quarters for a more unified plate appearance.



# Korean fried chicken

## ingredients

|      |                                    |
|------|------------------------------------|
| 3ea  | Chicken Thighs 11844               |
| 1C   | <b>Basic Flour Breading (pg 7)</b> |
| 1C   | Deb El Liquid Egg 31903            |
| 1/2C | <b>Spicy Sweet and Sour Sauce</b>  |
| 2.5C | Ketchup 66080                      |
| 2.5C | Brown Sugar 81066                  |
| 2C   | Sriracha 12350                     |
| 1/3C | Vegetable Oil 66380                |
| 1/3C | Rice Wine Vinegar 65472            |
| 1/4C | Thai Kitchen Fish Sauce 91637      |
| 3Tbs | Sesame Oil 45651                   |
| 1Tbs | Sesame Seeds, toasted 85231        |
| 2Tbs | Scallions, sliced 22247            |
| 2Tbs | Carrots, shredded 22553            |

Cost Per Plate: \$2.71  
Suggested Sell: \$9.99  
Food Cost: 27%  
**Profit: \$7.28**

## procedure

Using a standard breading procedure, coat chicken pieces in flour, egg wash, and then roll in the breading until well coated. Once all pieces have been coated, fry them at 350° being careful to shake off any excess breading before placing in fryer. Cooking time will depend on the size of the piece but generally takes around 3-5 minutes. Pieces may float when cooked through. Toss freshly fried chicken in the Spicy Sweet Sour Sauce and place onto plate. Top with shredded carrots, scallions and toasted sesame seeds. Serve immediately. Yield: 1

### **Spicy Sweet and Sour Sauce**

Combine all ingredients. Reserve.  
Yield: 2qt

**Basic Flour Breading**

- 4C Flour 81098
- 2tsp Kosher Salt 55556
- 2tsp Black Pepper 85225
- 2tsp Garlic Powder 85191

**Procedure**

Combine all ingredients. Re-serve. Yield:1qt

**Pico de Gallo**

- 1.5Tb Tomato, diced 22424
- 1.5Tb Red Onion, diced 22235
- 1.5Tb Scallions, sliced 22247
- 1.5Tb Garlic, minced 22147
- 1.5Tb Cilantro, chopped 22472
- 1.5Tb Rice Wine Vinegar 65472
- 1Tbs Canola Oil 6577
- TT Salt/Pepper
- Opt Sugar

**Procedure**

Combine all ingredients and season with salt, pepper and sugar to taste. Sugar is optional. Yield:1.75c



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