

Texas Fried Chicken Breeding



Marinade

1. Dissolve 4 oz (1/2 cup) salt in 1 gallon of water.
 2. Place chicken in marinade for 3 hours or up to 24 hours for salty flavor.
 3. Remove chicken from marinade and dip in Texas Breeding.
 4. Continue following instructions below.
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CLASSIC RECIPES

Texas Breeding Original 2-Step process:

1. Dip chicken parts in Texas Breeding and shake off excess flour.
2. Fry chicken parts in oil at 360 deg for 11-14 minutes.

Texas Breeding Original EXTRA Crispy Recipe:

1. Mix 1 part Texas Breeding to 2 parts ice cold water to make a batter.
 2. Dip Chicken parts in batter allow excess batter to drip off chicken.
 3. Dip chicken parts in Texas Breeding and shake off excess flour.
 4. Fry chicken parts in oil at 360 deg for 11-15 minutes.
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OTHER TASTY RECIPE IDEAS

Texas Breeding Buffalo Hot Wings:

1. Dip chicken parts in Texas Breeding and shake off excess flour.
2. Fry chicken parts in oil at 360 deg for 11-14 minutes.
3. Toss cooked wings in your favorite hot sauce mixed with melted butter**

Texas Breeding Buffalo Calamari/Fish Sticks:

1. Dip raw calamari rings/tentacles or fish pieces in Texas Breeding.
2. Fry in oil at 360 deg until desired texture is reached (about 2-4 minutes).

****Buffalo Hot Sauce Recipe:**

1. Mix 4 parts Franks Red Hot Sauce with 1 part melted butter.
2. Add Cayenne pepper to taste to increase heat level.