

SOUTHERN FRIED CHICKEN

- ★ Why not **add Southern Fried Chicken** to **your** existing menu?
- ★ You too **can** cash in on this **expanding** lucrative **market**
- ★ Can **you** afford not to **try** this tasty, succulent, hassle free **Southern Fried Chicken**
- ★ How do **you** start selling this exciting **new** addition to **your** menu and how much will it cost?

Inexpensive because unlike most other products on the market, **no specialist equipment** is required for preparation or cooking. A standard chip fryer is **all you need!**

So Easy all the work is done, **no expensive prep work** is required. Your **Southern Fried Chicken** is already flavoured, cooked and coated!

Versatile (can be cooked straight from the freezer).

From Frozen

For best results

- ★ Deep fry for 12-14 mins at 150°-160°. Transfer to hot box and serve piping hot.
(Pieces can be prepared earlier as they will remain succulent and tasty even after 90 mins of being in your hot box).

Alternatively

- ★ Can be microwaved, then deep fry for 4½ mins at 170°-180°, serve piping hot.

Defrosted

 (Once defrosted, store in refrigerator (0°-4°) for max 5 days).

For best results

- ★ Deep fry for 6½-8 mins at 150°-160°, then drain and serve piping hot.

Alternatively

- ★ Deep fry for 4½-5½ mins at 170°-180°. Transfer to hot box and serve piping hot.

Store in your freezer/refrigerator. Take out your already prepared Southern Fried Chicken pieces and deep fry as required. Pieces will keep in your hot box for up to 2 hours.

Compete with the best and remember there are, NO start up fees or expensive specialist equipment required, NO professional cutting or pre-dusting required, NO wastage!

For further information on Southern Fried Chicken or any of our other products please call us today on:

01530 413078

or visit our website at www.pic-a-chic.co.uk



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