

# KFC

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<h1> KFC </h1>
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<p> KFC is a global chicken restaurant brand with a rich, decades-long history of success and
innovation.<br>All started with one cook, Colonel Harland Sanders, who created a finger lickin' good
recipe 75 years ago <br>a list of 11 secret herbs and spices scratched out on the back of his kitchen
door.<br>A big part of what makes KFC's chicken so tasty is its highly coveted blend of herbs and spices.
<br>The restaurant's chicken is savory and herbaceous with lingering notes of pepper.<br>KFC(Kentucky
Fried Chicken) is a chain of fast food restaurants known for their fried chicken. <br>It was started by
Colonel Sanders in Corbin, Kentucky in 1952.<br> They are now all over the world. <br>They not only
sell chicken, but also other food like salads and french fries.<br>
KFC popularized chicken in the fast-food industry<br>Diversifying the market by challenging the
established dominance of the hamburger.<br>
</p></center>
<br>
<br>
<h3 style="color:Black">MENU FOR KFC - TYPES OF DISHES</h3>

<ul>
<li style="color:White"><a href="ZINGER BURGER.html" target="_blank">ZINGER
BURGER</a></h1></li>
<li style="color:White">BIRIYANI BUCKET</li>
<li style="color:White">TANDOORI BURGER</li>
<li style="color:White"><a href="CHIZZA.html" target="_blank">CHIZZA</a></li>
<li style="color:White">CRISPY CHICKEN</li>
<li style="color:White"><a href="STRIPS.html" target="_blank">CHICKEN STRIPS</a></li>
<li style="color:White">CHICKEN WINGS</li>
<li style="color:White">PERI PERI CHICKEN</li>
<li style="color:White">POPCORN</li>
<li style="color:White">VALUE SNACKERS</li>
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<li style="color:White"><a href="SMOKED CHICKEN.html" target="\_blank">SMOKED CHICKEN</a></li>  
</ul>

<h3 style="color:Black">Below is a list of famous dishes in kfc ; keep on reading:</h3>

<ul>

<li style="color:White">Chicken Buckets</li>

<li style="color:White">Biriyani Buckets</li>

<li style="color:White">Box Meals</li>

<li style="color:White">Beverages</li>

<li style="color:White">Tandoori Zinger Burger</li>

<li style="color:White">Buddy Meal</li>

<li style="color:White"><a href="Chicken Buckets.html" target="\_blank">Chicken Buckets</a></li>

<li style="color:White">2 Veg Krispers Meal</li>

<li style="color:White">Chocolate Lava Cake</li>

<li style="color:White">Chicken & Fries Bucket</li>

<li style="color:White">Mingles Bucket</li>

<li style="color:White">Large Popcorn</li>

<li style="color:White">Large Fries</li>

<li style="color:White">Choco Mud Pie</li>

<li style="color:White">Coffee Mousse Cake</li>

<li style="color:White"><a href="fries.html" target="\_blank">French Fries</a></li>

<li style="color:White">Buttered Bun</li>

<li style="color:White">7UP Can</li>

<li style="color:White">Mirinda Can</li>

<li style="color:White">Pepsi Black Can </li>

<li style="color:White">Family Feast</li>

<li style="color:White"><a href="Brown Sugar Sundae.html" target="\_blank">Brown Sugar Sundae</a></li>

<li style="color:White">Chicken Krisper Burgers</li>

<li style="color:White">Veg Krisper Burgers</li>

<li style="color:White">Veg Zinger Box</li>

<li style="color:White">Veg Biryani Box</li>

<li style="color:White">Zinger Tandoori Box</li>

<li style="color:White">2 Double Chicken Roll</li>

<li style="color:White">2 Veg Longer Burger</li>

<li style="color:White">Chicken Longer Burger & 2 Strips Combo</li>

<li style="color:White">Single Chicken Roll</li>

<li style="color:White">Regular Popcorn</li>

<li style="color:White">Ultimate Savings Bucket</li>

<li style="color:White"><a href="Ultimate Savings Bucket.html" target="\_blank">Ultimate Savings Bucket</a></li>

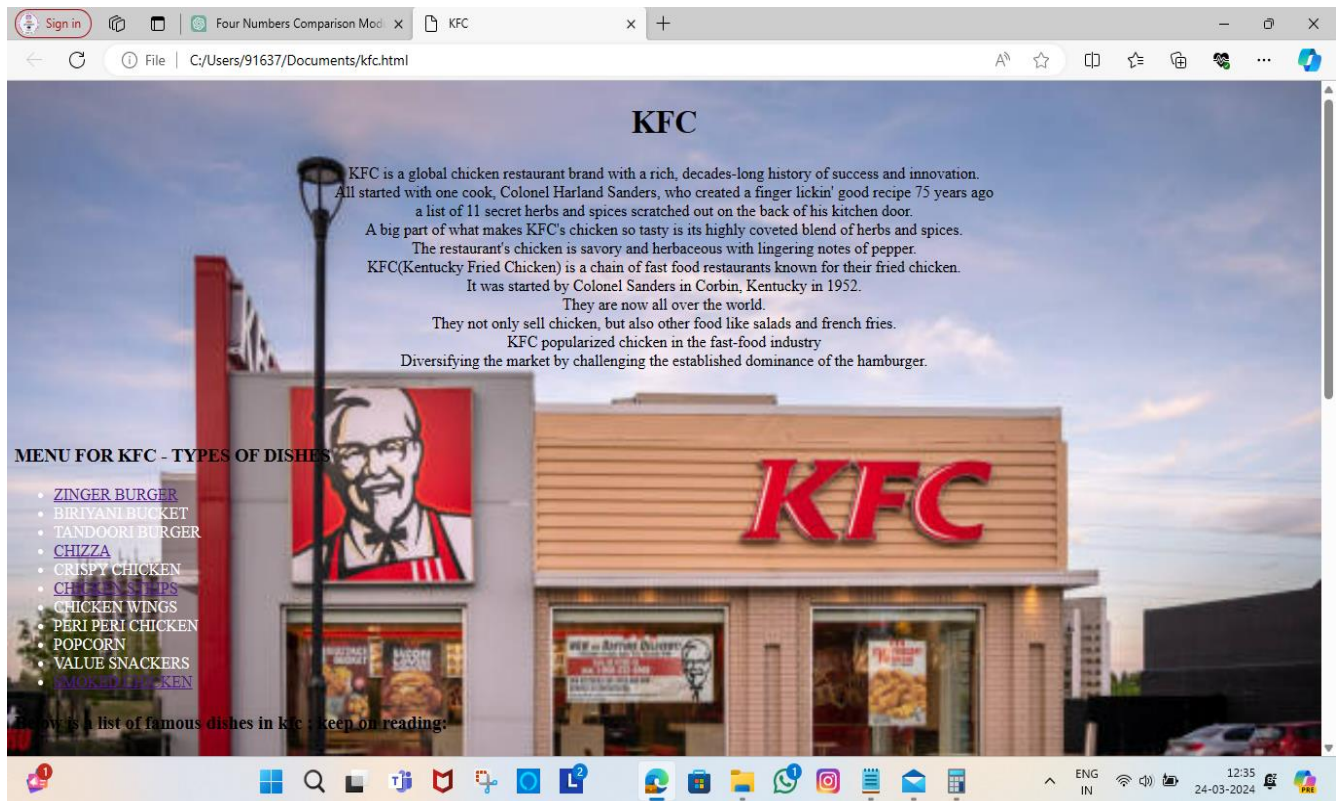
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<li style="color:White">Smoky Grilled Biryani Combo</li>
<li style="color:White">Classic Chicken Biryani Bucket</li>
<li style="color : White">Popcorn Biryani Box</li>
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```
<p style="color : White">That was quite a list of dishes of kfc which we bet you would love to eat. <br>
You can get these dishes in the KFC website. <br>
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## ZINGER BURGER:

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<h1 style="color:Gold"> ZINGER BURGER </h1>
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<p<li style="color:white"> <a href="ZINGERBURGER.html" target="\_blank"></a></li> Burger made with  
crispy on outside juicy on inside chicken breast topped with cabbage.<br> Drizzled with spicy Zinger  
sauce all served in a soft sesame seed bun.

<h2 style="Color:Gold">INGREDIENTS:</h2>

- \*Chicken breast<br>
- \*Salt (if required)<br>
- \*Pepper<br>
- \*Mustard paste<br>
- \*3 tbsp. of flour<br>
- \*3 tbsp. corn flour<br>
- \*1/2 tsp baking powder<br>
- \*1 beaten egg<br>
- \*Chilled water<br>
- \*Vinegar<br>
- \*Burger buns<br>
- \*Mayonnaise<br>
- \*Cheese slice<br>
- \*Lettuce<br>

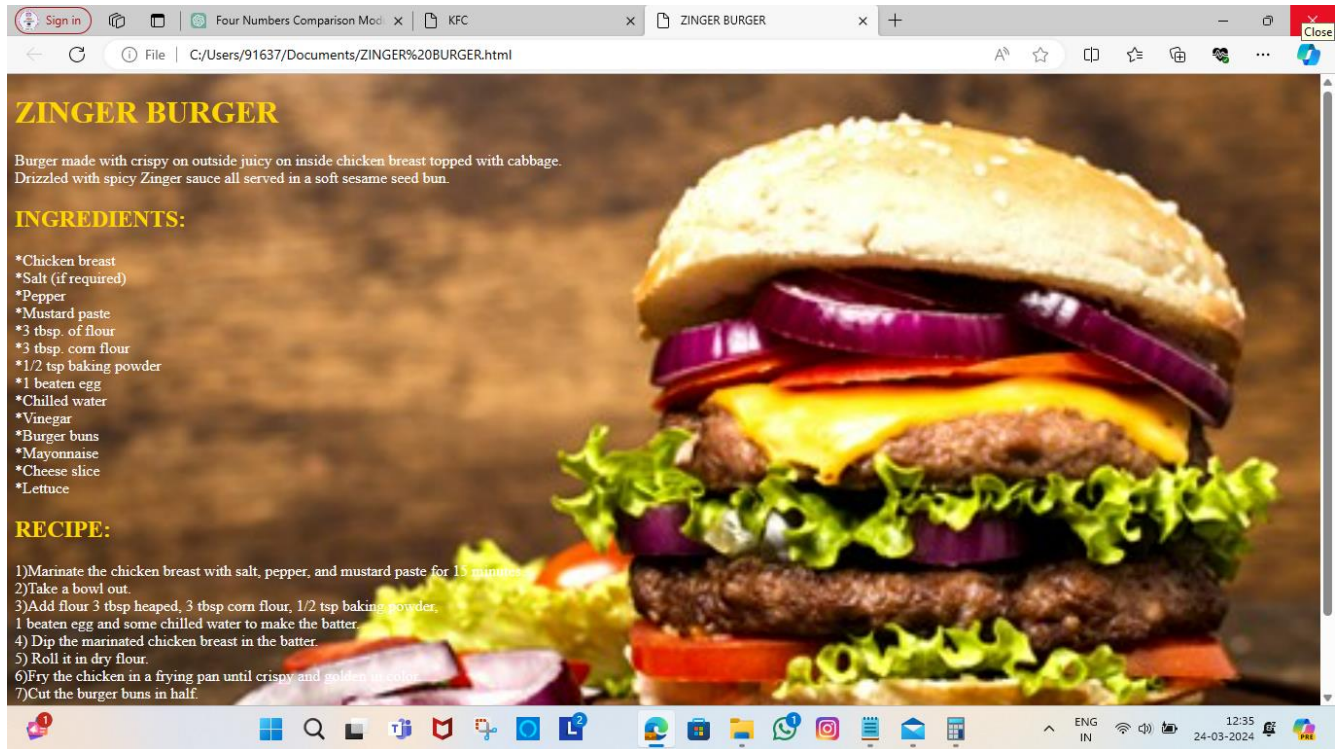
<h2 style="Color:Gold">RECIPE:</h2>

- 1)Marinate the chicken breast with salt, pepper, and mustard paste for 15 minutes.<br>
- 2)Take a bowl out.<br>
- 3)Add flour 3 tbsp heaped, 3 tbsp corn flour, 1/2 tsp baking powder,<br> 1 beaten egg and some chilled  
water to make the batter.<br>
- 4) Dip the marinated chicken breast in the batter.<br>
- 5) Roll it in dry flour.<br>
- 6)Fry the chicken in a frying pan until crispy and golden in color.<br>
- 7)Cut the burger buns in half.<br>
- 8)Apply mayonnaise and vinegar on the bun.<br>
- 9)Put on a cheese slice.<br>
- 10)Cover the burger with the top part of the bun.<br>
- 11)Eat your delicious zinger burger!<br>

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**CHIZZA:**

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<h1>CHIZZA</h1>

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<p> Chizza (pronounced “cheet-za”) is a tempting amalgamation of two mealtime staples: pizza and chicken Parm.<br> The item features two white-meat, extra-crispy fried chicken fillets with marinara sauce, mozzarella cheese and pepperoni.</p>

## 

~marinade:-<br>

\*2 Chicken breast<br>

\*1 cup buttermilk<br>

\*1 tsp salt<br>

\*1/4 tsp pepper powder<br>

\*1/2 tsp garlic powder<br>

\*1/4 tsp red chilli powder<br>

~Breeding:-<br>

\*3/4 cup All purpose flour<br>

\*1/4 cup cornstarch<br>

\*1 tsp salt<br>

\*1/4 pepper powder<br>

\*2 eggs<br>

\*1 cup cornflakes crushed<br>

\*oil to deep fry<br>

\*4 tbsp pizza sauce<br>

\*1 cup mozzarella cheese<br>

\*few oregano<br>

\*few chilliflakes<br>

## 

1)Slice the chicken breast horizontally and shape in butterfly chicken.slightly flatten them.<br>

2)Mix everything and soak chicken in buttermilk and spices for 2 hours or more in refrigerator.(soaking makes it's more juicy)<br>

3)Take the marinated chicken and coat in the breeding flour(all purpose flour+cornstarch+salt + pepper)<br>

4)Again coat the floured chicken in egg. Now coat the egg washed chicken in crushed cornflakes and keep aside for 20 mins.<br>

5)Deep fry in oil and drain.(do not drain on paper towels as this makes deep fried soggy.Instead use wire rack set)<br>

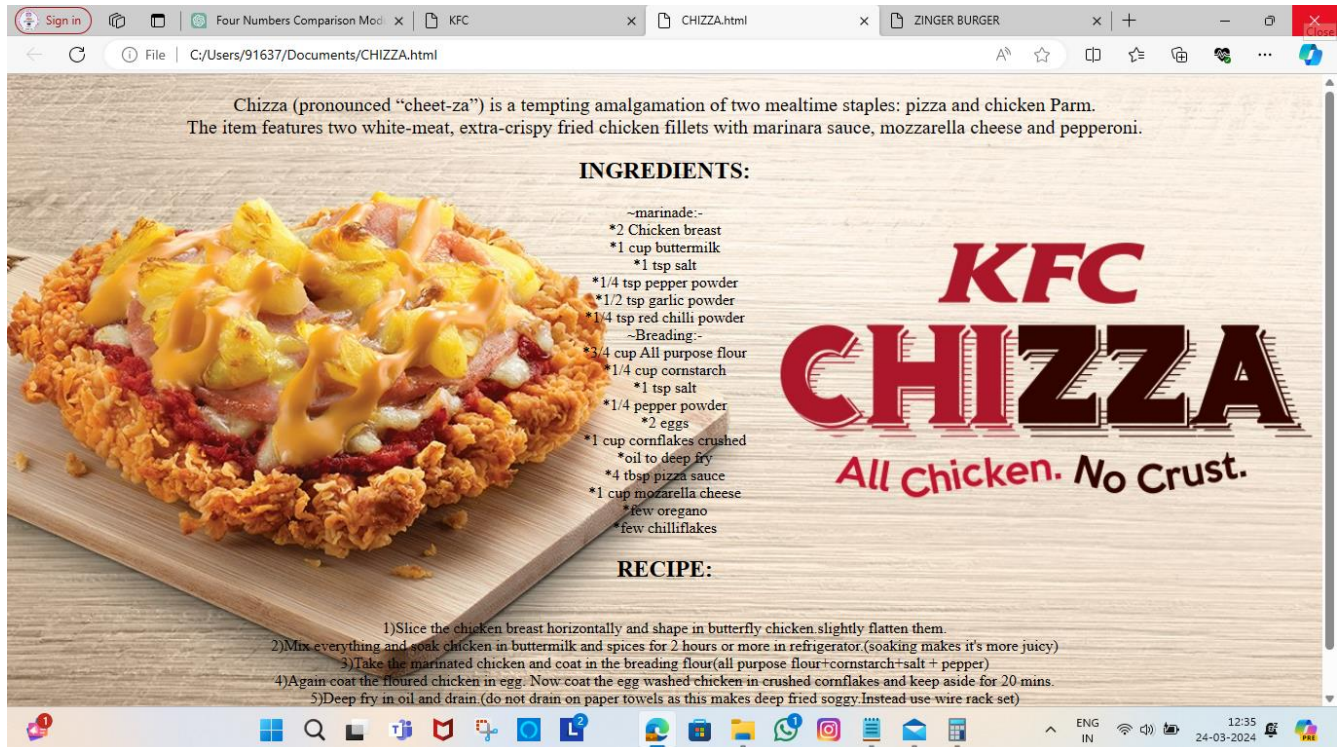
6)Apply pizza sauce on fried chicken and top it with mozzarella cheese + oregano+ chilli flakes(use anything as per your preference). Bake and grill on preheated oven for 8- 10 mins till cheese melts.<br>

7)Serve it with french fries and coco-cola.<br>

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## CHICKEN STRIPS:

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<p<li style="color:white"> <a href="CHICKEN STRIPS.html" target="\_blank"></a></li>

"The Colonel used to sell chicken nuggets that were tasty but he thought<br> 'Why not prepare fresh chicken strips of all white meat?<br> 'That is how the Colonel's Crispy Strips were born.<br>You will notice it is the same as the Extra Crispy."<br>

<h2 style="Color:Gold">INGREDIENTS:</h2>

\*3 Large Chicken Breasts<br>

\*1 Bag of Walkers KFC Max Crisps You can use the zinger flavoured ones if you prefer a bit of heat!<br>

\*2 tbsp Cornflour<br>

\*1 Large Egg<br>

\*Spray Oil Olive<br>

\*Black Pepper Optional<br>

## </h2>RECIPE:</h2>

1)Preheat oven to 180C / 160C Fan / GM4 and grease a baking tray with spray oil<br>

2)Crush the crisps up into tiny pieces. <br>They should be larger than dust, but you also don't want any really large pieces left. <br>

3)Place the crushed crisps into a bowl and add the cornflour, mixing it in well. <br>At this point you can also add some black pepper if you wish to.<br>

4)In another bowl, beat the egg.<br>

5)Cut each of the chicken breasts into 3 long fillets.<br>

6)Using kitchen towel, blot each of the chicken fillets dry and place them in the bowl of egg.<br>

7)Then roll each of the egg covered chicken fillets in the crisp crumbs until thoroughly coated.<br>then place on the greased baking tray, making sure to leave a space between each one.<br>

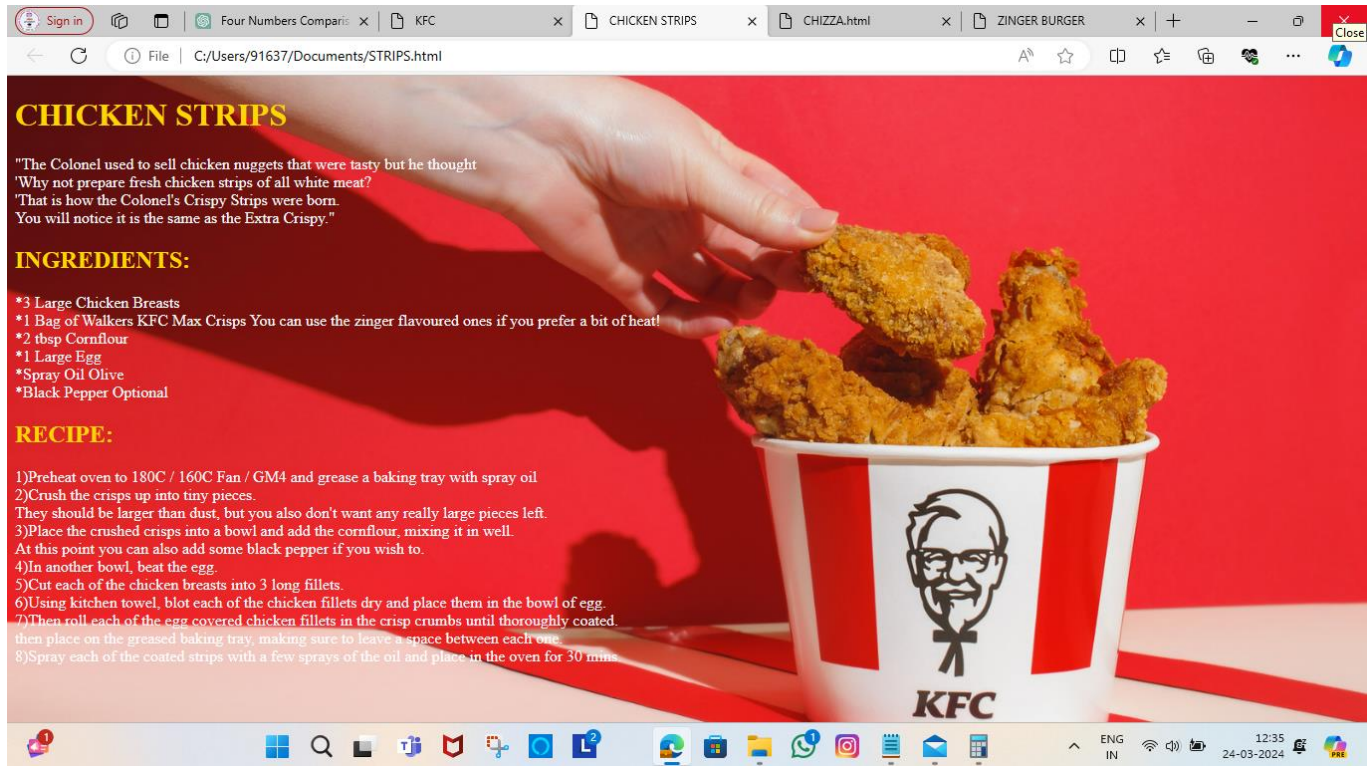
8)Spray each of the coated strips with a few sprays of the oil and place in the oven for 30 mins.<br>

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## SMOKED CHICKEN:

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<p<li style="color:White"> <a href="SMOKED CHICKEN.html" target="\_blank"></a></li>

Smoking involves slow cooking the chicken at a lower temperature, <br>often over indirect heat

generated by wood chips or pellets.<br> This slow cooking process certainly takes longer, <br>but it also

allows the smoky flavor to penetrate the meat,<br>leaving you with tender, flavorful chicken.

<h2 style="color:White">INGREDIENTS:</h2>

\*1 tablespoon salt<br>

\*1 tablespoon dark brown sugar<br>

\*2 teaspoons freshly ground black pepper<br>

\*2 teaspoons paprika<br>

\*1 teaspoon minced fresh thyme leaves<br>

\*2 cloves grated garlic<br>

\*1 (4- to 5-pound chicken) whole chicken<br>

<h2 style="Color:white">RECIPE:</h2>

1)Gather the ingredients. <br>

2)Stir together the salt, sugar, pepper, paprika, thyme, and garlic. <br>Rub the chicken inside and out, and under the skin of the breast and thighs with the spice mixture. <br>

3)Prepare the smoker with fruitwood chips.<br>Smoke the chicken at 250 F/120 C until the thermometer inserted into <br>the center of the chicken breast reaches 160 F.<br>This will take about 3 hours—or 45 minutes per pound. <br>

4)Once cooked, remove from heat and tent with aluminum foil.<br>

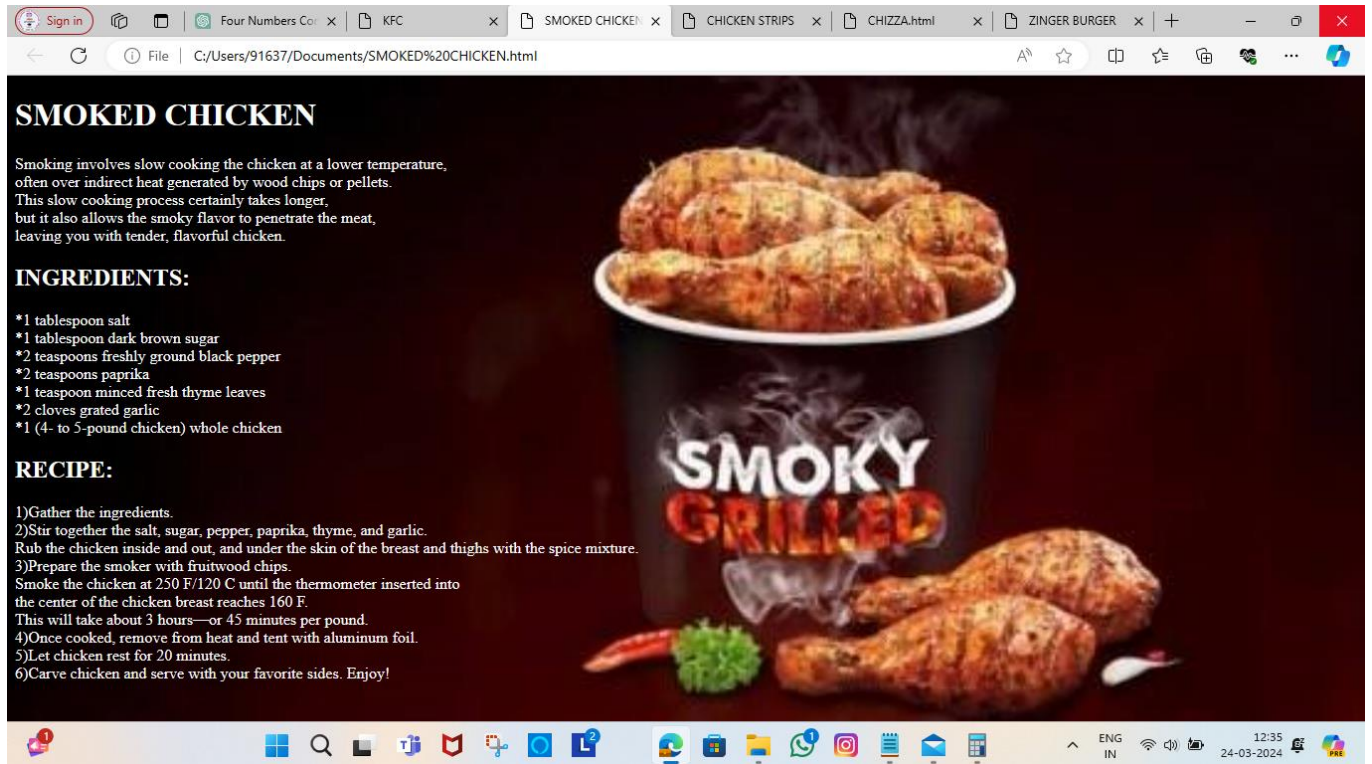
5)Let chicken rest for 20 minutes.<br>

6)Carve chicken and serve with your favorite sides. Enjoy!<br>

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## ULTIMATE SAVINGS BUCKET:

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<p<li style="color:white"> <a href="Ultimate Savings Bucket.html target="\_blank"></a></li>

The Ultimate Savings Bucket at KFC typically refers to a meal deal or promotion <br>offering a variety of chicken items at a discounted price, designed to provide value for customers. <br>While specific offerings may vary depending on location and current promotions,<br>the Ultimate Savings Bucket often includes a combination of KFC's popular menu items <br>such as fried chicken pieces, chicken tenders, wings,<br>or sandwiches, along with sides like coleslaw, mashed potatoes, biscuits, or fries.<br>

Not only does the Ultimate Savings Bucket offer a delectable assortment of chicken, but it also provides excellent value for money.

This bucket is usually meant for sharing, making it a convenient option for families or groups looking for a satisfying meal at a reasonable price. The Ultimate Savings Bucket not only provides a variety of delicious chicken options but also offers cost savings compared to purchasing each item individually

Whether you're planning a casual dinner at home, a picnic in the park, or a gathering with loved ones, the Ultimate Savings Bucket from KFC is the ultimate solution for satisfying hunger cravings while enjoying great savings. Dive into a bucket of deliciousness today and experience the ultimate indulgence with KFC's legendary fried chicken.

**ULTIMATE SAVINGS BUCKET**

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<p<li style="color:black> <a href="Chicken Buckets.html target="_blank"></a></li>
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Each Chicken Bucket is brimming with our famous, hand-breaded <br> chicken pieces, cooked to golden perfection. <br> Whether you prefer our classic Original Recipe, the extra crispy crunch of <br> our Extra Crispy Chicken, or the tantalizing heat of our Spicy Chicken, <br> there's something for every palate in our buckets.<br>

But the indulgence doesn't stop there.<br> Our Chicken Buckets are perfect for sharing with family <br> and friends or for treating yourself to a feast fit for a king<br> . Whether you're hosting a party, enjoying a picnic in the park, or simply craving a <br> delicious meal at home, our Chicken Buckets are the perfect choice.<br>

Pair your Chicken Bucket with our delectable sides and sauces to create a<br> complete meal that will leave you coming back for more.<br> From creamy mashed potatoes and gravy to our famous coleslaw <br> and buttery biscuits, there's no shortage of options to complement your chicken.<br>

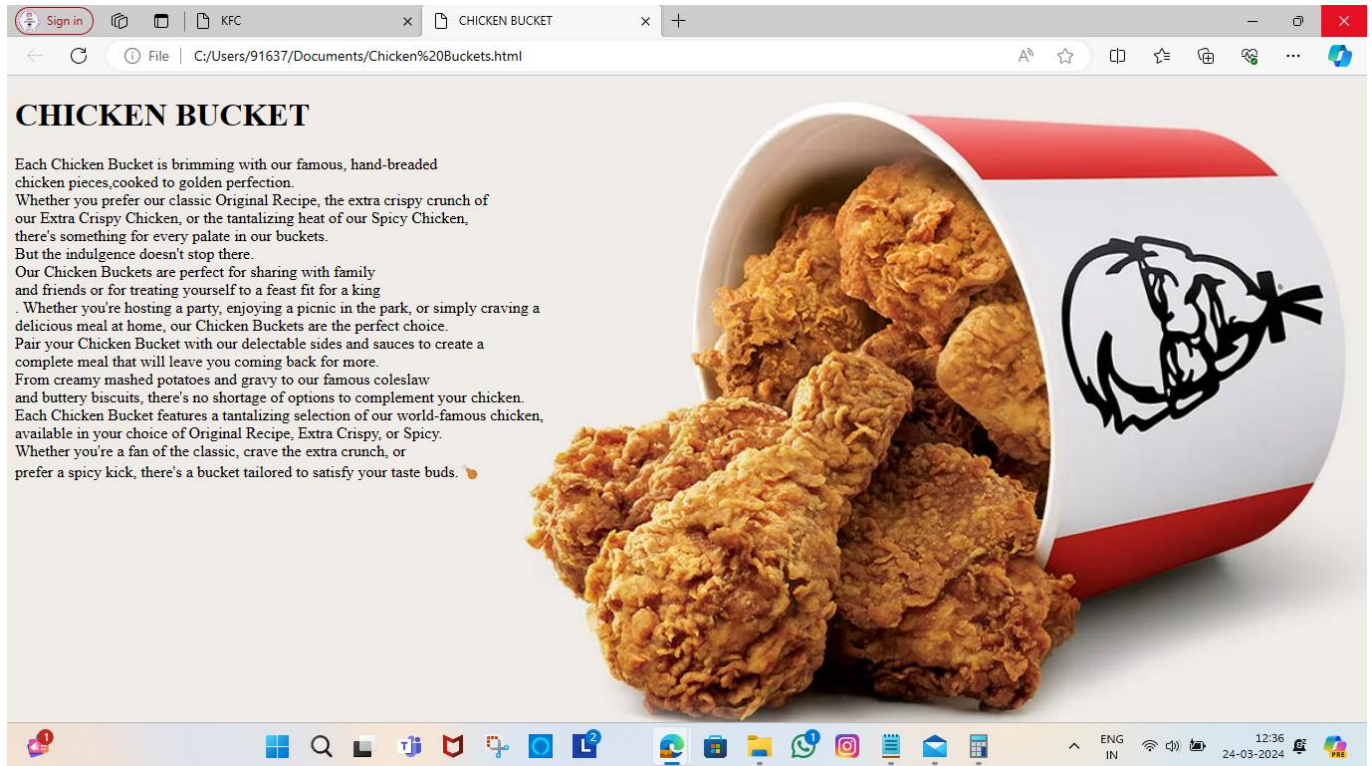
Each Chicken Bucket features a tantalizing selection of our world-famous chicken,<br> available in your choice of Original Recipe, Extra Crispy, or Spicy.<br> Whether you're a fan of the classic, crave the extra crunch, or<br> prefer a spicy kick, there's a bucket tailored to satisfy your taste buds. 🍗 <br>

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## FRENCH FRIES:

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<p<li style="color:white"> <a href="fries.html target="\_blank"></a></li>

KFC's French Fries, the perfect sidekick to your meal. <br>Our French Fries are meticulously crafted to deliver a taste sensation that's simply irresistible.<br>



Each fry is hand-cut from the finest potatoes and expertly<br> seasoned with a blend of herbs and spices, <br>ensuring every bite is bursting with flavor.<br> Crispy on the outside and fluffy on the inside, <br>our fries are cooked to perfection, delivering that <br>perfect balance of crunch and tenderness that you crave.<br>

Whether you're pairing them with our world-famous fried chicken,<br> enjoying them as a snack on their own, or <br>dipping them in one of our mouthwatering sauces,<br> our French Fries are sure to delight your taste buds and leave you coming back for more.<br>

Treat yourself to the ultimate comfort food experience with KFC's French Fries today.<br> Whether you're grabbing a quick bite on the go or enjoying <br>a meal with family and friends, our fries <br>are the perfect accompaniment to any occasion. <br>Come savor the flavor at KFC and experience the <br>crispy perfection of our French Fries for yourself! 🍟 <br>

Uses of French Fries 🍟 :<br>

\*Side Dish<br>

\*Snack<br>

\*Dipping<br>

\*Loaded Fries<br>

\*Poutine<br>

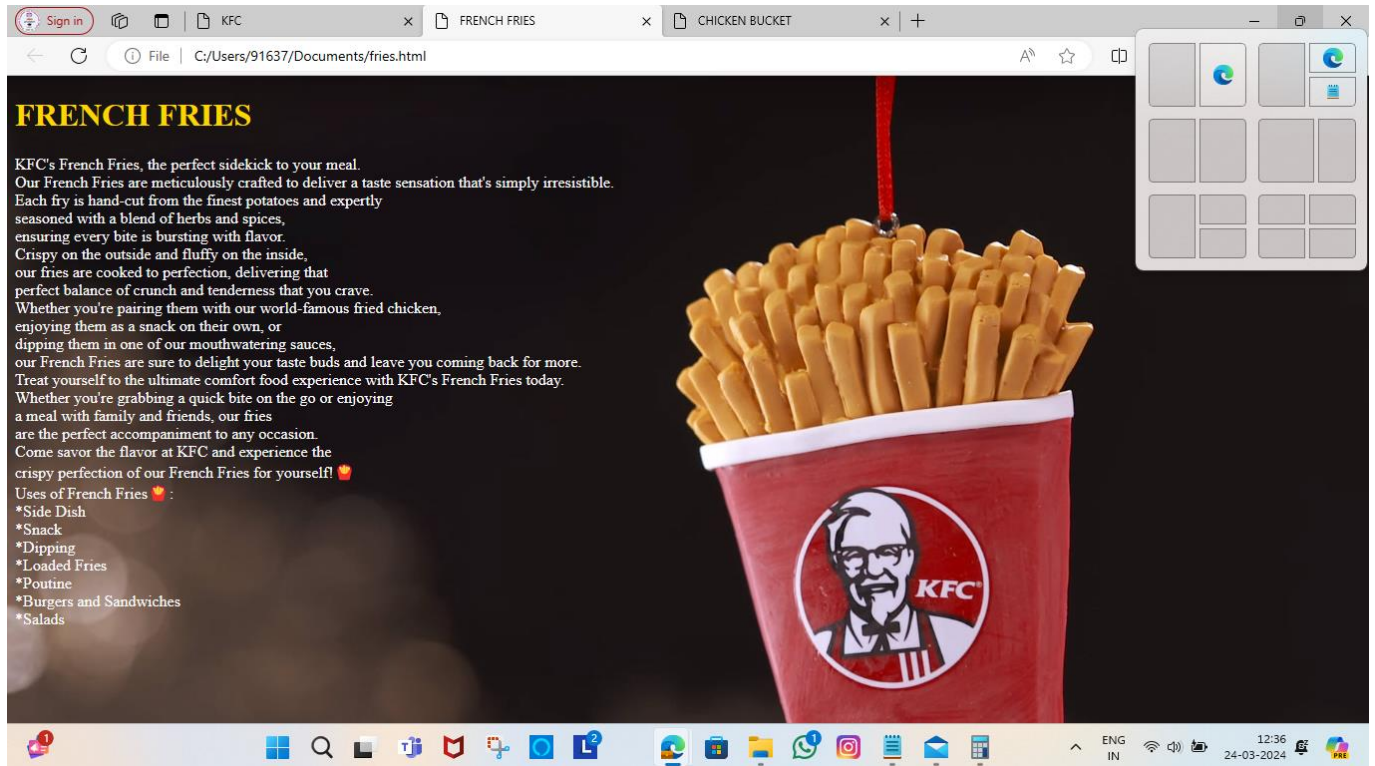
\*Burgers and Sandwiches<br>

\*Salads<br>

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## BROWN SUGAR SUNDAE:

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<p<li style="color:white"> <a href="Brown Sugar Sundae.html target="\_blank"></a></li>

KFC's Brown Sugar Sundae. <br>This delectable treat combines creamy vanilla soft-serve <br>ice cream with rich and velvety brown sugar syrup, <br>creating a symphony of flavors that will tantalize your taste buds. <br>

Each spoonful of our Brown Sugar Sundae is a heavenly experience, <br>as the smooth and creamy ice cream perfectly complements the sweet <br>and caramel-like notes of the brown sugar syrup. <br>It's the perfect balance of sweetness and <br>creaminess that will leave you craving more.<br>

Whether you're looking for a delightful dessert to top off your meal <br>or simply treating yourself to a sweet pick-me-up, <br>our Brown Sugar Sundae is the perfect choice. <br>Served in a convenient cup, it's the ultimate <br>indulgence that you can enjoy anytime, anywhere. <br>

So why wait? <br>Treat yourself to the irresistible sweetness of <br>KFC's Brown Sugar Sundae today and experience <br>a dessert that's truly worth savoring. <br>Come satisfy your sweet tooth with us <br>and discover the deliciousness of our <br>Brown Sugar Sundae! 🍦

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**NEW KFC Brown Sugar Sundae**

nata strips