



Lea James Hot Chicken

Chilli oil - Hot Fat

Type

Ingredient

Food Cost	Labor Cost	Prime Cost	Unit Cost		
\$39.28	\$0.00	\$39.28	\$13.09 / gal		
Portion	Portion Size	Prep Time	Cook Time	Batch Size	Shelf Life
		10 mins	10 mins	3 gal	1 Months

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
No	No	No	No	No	No	No	No	No

INGREDIENTS

9600 gram	Dry Goods, Shortening, Pork Lard	\$28.91	400 gram	Dry Goods, Spice, Paprika, Powder - Spanish	\$3.07
800 gram	Dry Goods, Spice, Cayenne Pepper, Ground	\$7.31			

PREPARATION & PROCEDURES

Procedure:

1. Heat lard on range to 220°F-250°F
2. Whisk lard to ensure even heating
3. When target temperature is reached, add dry spices slowly while whisking
4. **DO NOT add all at once**
5. Once fully incorporated, carefully transfer to ½ pans
6. Wrap tightly with plastic wrap to steep for a minimum of 30 minutes