



Lea James Hot Chicken

Hot Fat

Type  
Ingredient

Food Cost	Labor Cost	Prime Cost	Unit Cost		
\$34.61	\$0.00	\$34.61	\$11.54 / 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

1920 gram	Dry Goods, Shortening, Pork Lard	\$5.78	1000 gram	Dry Goods, Spice, Paprika, Powder	\$10.56
2000 gram	Dry Goods, Spice, Cayenne Pepper, Ground	\$18.27			

PREPARATION & PROCEDURES

Heat lard on range to 220F-250F

1. whisk lard to ensure even heating
2. When target temperature is reached, add dry spices slowly while whisking (DO NOT add all at once)
3. Once fully incorporated, carefully transfer to 1/2 pans and wrap tightly with plastic wrap to steep for a minimum of 30 minutes.
4. wrap tightly with plastic wrap to steep for minimum 30 minutes