



# MUSHROOM CHICKEN



Gravy Prep time: **60 minutes**

Frying time: **10-12 minutes (internal temp 165F for 10 seconds)**

Yield: **4 Gallons Gravy - 5 lbs Flour**

## Serving Instructions

In a 200 pan layer 2 rows of 4 chicken breasts (8 total), add 2 ladles of Mushroom Gravy (make sure every chicken breast is smothered with gravy). Garnish with dry parsley.

\*Paprika flour is a mixture of all purpose flour and paprika powder. Use 1 tablespoon of paprika per 3 cups of flour. Golden Dip Mix is a premade breading mix for frying chicken. You can substitute with any chicken or fish frying breading mix or make your own.

## Ingredients Chicken Flour

- 4 Lbs Paprika Flour \*
- 1 Lbs Golden Dip Mix \*
- 2 TBSP Garlic Powder

Mix All Ingredients together until well incorporated

## Ingredients Mushroom Gravy

- 2 Gal of Water
- 1 cup Worcestershire Sauce
- 1 cup of Sugar
- 2 TBSP Ketchup
- 2 TBSP Egg Coloring
- 2-12 oz cans of Evaporated milk
- 1 Bag of Cream Soup Base

## Roux Ingredients

- 1 Lb Paprika Flour
- 1 Lb Margarine
- 5 Lbs Washed Sliced Mushrooms

## Preparation

1. In a pot bring GRAVY ingredients to a boil for 10 mins. Whisk and reduce to a simmer.
2. In a large pot, melt the margarine and add the flour. Stir and cook for 2 mins.
3. Next add half of the mushrooms and cook down for 5 mins.
4. Add the last half of the mushrooms and cook for 2 mins. Be careful not to overcook the 2nd half ( you want 2 textures of mushrooms).
5. Lastly add the above water mixture to the mushroom roux, whisk and bring to a boil for 5 mins. Reduce to a simmer for 10 additional minutes or until it reaches the right thickness.