

The present invention relates to a method or process for producing fried chicken.

Generally the process contemplates the process of frying chicken in grease at a relatively low temperature but under a pressure substantially above that of atmospheric pressure.

It is an object of the invention to provide a novel process for the frying of chicken whereby the same may be completely fried in a minimum of time together with a substantially complete sealing in of the juices thereof and thereby a more

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thorough cooking of such chicken throughout the mass thereof and a more palatable and tastier product may be had.

A further object of the invention is to provide a method of frying chicken whereby the same may be completed in substantially less time than is normally required.

Another object of the invention is the carrying out of the process as above outlined but with the further provision of the admission of air under pressure whereby the natural juices of the chicken are more completely maintained within the chicken and are
10 not lost in the form of steam.

Other and further objects of the invention will become apparent from a reading of the following specification taken in conjunction with the drawing, in which:

The Figure is a vertical sectional view illustrating a pressure cooker upon a source of heat and serving to illustrate the process hereinafter set forth.

Referring to the drawing, there is shown therein a stove generally indicated at 10 provided with a gas burner 11 supplied with fuel by means of a supply pipe 12 and provided with a grill 13
20 upon which is mounted a pressure cooker generally indicated at 14.

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The pressure cooker consists of a receptacle 15 provided with handles 16 and a cover 17 having the customary flange 17^a superposed over an inwardly extending flange 18 of the receptacle 15. Between the flanges 17^a and 18 is interposed a gasket 19.

The cover 17 is provided with handles 20, a pressure indicating gauge 21 and a pressure controller 22. There is also provided in the cover 17 a fitting 26 to which an air hose 27 is connected, the air hose leading to an air pump or the like (not shown).

10 Seen within the container is a quantity of grease or the like indicated at 23, the level of such grease being indicated at 24 and, immersed in the grease 23 there is shown pieces of chicken 25.

In carrying out the present process, it should be borne in mind that when water, for example, is brought to a steam pressure at 29.7 p.s.i.a., or fifteen pounds above atmospheric pressure at sea level that the boiling point of such water is now 250° Fahrenheit compared with 212° Fahrenheit at atmospheric pressure and that this 38° Fahrenheit differential between the normal boiling
20 point and fifteen pounds pressure above normal results in cooking speeds from two to ten times faster than that possible with other methods.

In the present case, grease, oil or other cooking compound is first placed in a container and then brought to a temperature of

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375° to 380° Fahrenheit after which raw chicken, either whole or separated into its usual component parts, is placed in the cooking compound whereupon the latter drops to a temperature of from 250° to 275° Fahrenheit. The lid is then sealed upon the container and the pressure allowed to build up to approximately fifteen pounds above atmospheric pressure. This building up of pressure usually takes from one and one-half to two minutes. With the pressure remaining at fifteen pounds above atmospheric pressure, the temperature of the cooking compound will perforce remain at approximately 250°. If the pressure in the container should drop to approximately ten pounds above atmospheric pressure, the temperature of the compound will drop to approximately 240°. This temperature and pressure are maintained for a period of seven to eight minutes after the cooking compound has reached approximately 250° Fahrenheit whereupon the pressure may be released and the chicken then removed wholly cooked.

As a means of still further speeding the process above set forth, I contemplate the application of air under pressure through the hose 27 and fitting 26 immediately after placing the cover 17 in position as above described. In this latter case, the chicken is immediately placed under pressure thus forcing its natural juices to remain in the meat thereof and obviating the necessity of depending upon such juices for the formation of steam whereby to produce the necessary pressure. This alternative process results in a saving of one and one-half to two minutes in the total cooking time.

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It will be found that chicken fried in this manner relying upon steam or air pressure is not only tender and tasty but of a golden brown color and not a deep brown or black which is often the case where continued heat must be applied at normal temperatures. The invention contemplates that the natural moisture contained in the chicken or other meat being cooked plus the primary moisture from the dip and breading or the admission of air pressure, if further speed is desired, under the present process will provide the necessary steam within the container whereby to raise the pressure within the container as above set forth.

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The present process also contemplates the use of spices and seasonings applied to the chicken in the form of breading prior to being placed within the cooking compound and it will be apparent that because of the pressure applied during the frying process of the present invention that the meat of the chicken will become more thoroughly impregnated with such spices and seasonings as a result of the pressure applied during the frying process. It will also be apparent that the natural juices and flavor of the chicken fried in the manner stated above will be sealed into the meat and not be lost either into the atmosphere or into the cooking compound as is ordinarily the case.

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While but one form of the invention has been shown and described herein, it will be readily apparent to those skilled in the art that many minor modifications may be made without departing from the spirit of the invention or the scope of the appended claims.