

How Do You Make Bread Crumbs Stick To Chicken?

The edible part of the bread crumbs is 100%, which is very useful as a supplementary ingredient, and there is no problem even eating it directly. Bread crumbs are often used to make deep-fried foods. After they are wrapped in ingredients and fried, they will become very crispy, making people unable to stop eating.

Fried chicken is a kind of delicacy generally accepted by the public. Crispy on the outside and tender on the inside attract countless foodies. We often make our own fried chicken at home. But we often encounter such a problem when we make it, that is, the bread crumbs on the chicken often fall off. What should we do to make the bread crumbs stick to the chicken tightly?

In fact, the preparation methods are similar, but there are some small details that need to be paid attention to. After mastering these points, you can make crispy and delicious fried chicken.

Keep The Chicken Dry

This is a very critical point. The chicken is usually wet after being marinated, with a lot of liquid attached. Too much water will make the bread crumbs wet and not stick to the chicken well. Therefore, we need to wipe the chicken dry, pat the chicken gently with a kitchen paper towel, and let the moisture on the surface completely disappear.

Remove Excess Flour

Many people like to eat the crispy skin on the surface of fried chicken, so when it is wrapped in flour, it will be coated with a thick layer. This is very wrong. Too much flour

will form a protective layer on the surface of the chicken. The bread crumbs won't stick to the chicken.

Spread Evenly

When dipping bread crumbs, make sure that every part of the chicken is evenly and completely covered with bread crumbs, so as to ensure that it will not fall off during the frying process.



Flap

After wrapping the bread crumbs, gently pat every part of the chicken to ensure that the bread crumbs can be tightly wrapped on the chicken, and some weak bread crumbs can also be patted off.

Reduce Touching When Frying

When frying chicken, many people usually touch the chicken with a spatula or other utensils, or turn the chicken over. This is a very wrong method. Excessive touch will cause the bread crumbs to fall off. The best way is to put the chicken

in the hot oil without touching it, and then gently flip the chicken when the fried side of the chicken starts to turn yellow.

As long as you pay attention to the above five points when making chicken, you can make crispy fried chicken. Of course, the choice of bread crumbs is also very important. You must choose high-quality bread crumbs. The bread crumbs made by the [breadcrumb production line](#) have high quality, stable performance, and sanitary conditions can reach the standard, it is very worthy of use.

I wonder if you have learned how to not lose bread crumbs when frying chicken? Have you been unable to contain your excitement? Then give it a try, I believe you will succeed!