

## How To Bread

### PURPOSE

To maintain the quality of our products by breading items correctly and maintaining the breader

### PROCEDURE

1. Set up the breading area (milkwash, strainer, breading(s), flour sifter)
2. Take the protein and submerge it in the milkwash. Then lift the protein out of the milk and give it time to drain.
3. Then place the protein into the breader and completely cover with flour.
4. Take the protein and place it into the sifter, then shake the sifter to remove any excess breader.
5. Remove the protein from the sifter and place in the fryer to cook.
6. As needed clean the breader by placing the flour directly into the sifter. Shake the basket until only the breading that is to be discarded remains. Repeat step 6 regularly to ensure breader quality is maintained.

### IMPORTANT NOTES

Do not put oysters into the milkwash. Skip directly to step 3.

If the milk is not allowed time to drain, the sifter will get clogged and prevent efficient sifting.

