



Jumpin' Jonny's STEAKS & SUBS

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Brier Creek on the Walmart Side

Chicken Breast Cutting

1. Clean and sanitize cutting board, and sharpen knife.
2. Place a clean plastic tub above the cutting board to receive the cut filets.
3. Take a piece of chicken spread it out on the cutting board
4. Remove the cartilage from the center and any fatty portion
5. Hold the breast to the cutting board with the palm of the hand, and place the knife parallel to the cutting board at the desired thickness of the filet (1/4 inch).
6. Cut breast into two filets by making one cut by starting at the top of the breast.

Chicken Marinade

- $\frac{1}{4}$ cup Red wine vinegar
- $1 \frac{1}{2}$ Teaspoons Salt
- $\frac{1}{2}$ Teaspoons Black pepper
- $\frac{1}{2}$ Teaspoons White pepper
- 1 Tablespoon chopped garlic
- $\frac{3}{4}$ cup Olive oil blend

1. Chop garlic coarsely on cutting board.
2. Combine all ingredients in a plastic container, mix marinade well and pour over the tub of chicken filets or fingers
3. Distribute the marinade evenly over chicken pieces and mix well

**FOR PROPER FLAVOR CHICKEN SHOULD BE MARINATED FOR AT
LEAST 24 HOURS.**