

# What Is The Cooking Temperature Of Chicken

The term jerk spice (also known as Jamaican jerk spice) refers to the spice rub. The word "jerk" refers to the spice rub, a wet marinade and mop sauce made from it, as well as the particular cooking technique. **History** The expression "fried chicken" was first recorded in the 1830s, and frequently appears in American cookbooks of the 1860s and 1870s. The origin of fried chicken in the southern states of America has been... Chicken can be prepared in a vast range of ways, including baking, grilling, barbecuing, frying, boiling, and roasting. Since the latter half of the 20th century, prepared chicken has become a staple of fast food. Chicken is sometimes cited as being more healthy than red meat, with lower concentrations of cholesterol and saturated fat.

**Cooking oil** It sometimes imparts its own flavor. Oil allows higher cooking temperatures than water, making cooking faster and more flavorful, while likewise distributing heat, reducing burning and uneven cooking. It sometimes **Cooking oil** (also known as edible oil) is a plant or animal liquid fat used in frying, baking, and other types of cooking. cooking temperatures than water, making cooking faster and more flavorful, while likewise distributing heat, reducing burning and uneven cooking. Cooking oil is also used in food preparation and flavoring not involving heat, such as salad dressings and bread dips

**Direct heat grilling** can expose food to temperatures often in excess of 260 °C (500 °F). Grilled meat acquires a distinctive roast aroma and flavor from a chemical process called the Maillard reaction. The Maillard reaction only occurs when foods reach temperatures in excess of 155 °C (310 °F). **Historically**, farms in the West included a smokehouse, a small building where meats could be smoked and stored. This was generally well separated from other buildings... **Heat transfer** to the food when using a grill is primarily through thermal radiation. Heat transfer when using a grill pan or griddle is by direct conduction. In the United States, when the heat source for grilling comes from above, grilling is called broiling. In this case, the pan that holds the food is called a broiler pan, and heat transfer is through thermal radiation. **Humans** were already boiling food by the time that chicken was domesticated in the Neolithic period, so it is likely that chickens were being boiled for soup. **Not all foods** are suitable... **In Europe**, alder is the traditional smoking wood, but oak is now more commonly used, while beech is used to a lesser extent than both oak and alder. In North America, hickory, mesquite, oak, pecan, alder, maple, and fruit tree woods, such as apple, cherry, and plum, are commonly used for smoking. Other biomass besides wood can also be employed, sometimes with the addition of flavoring ingredients. Chinese tea-smoking uses a mixture of uncooked rice, sugar, and tea, heated at the base of a wok. **Low-temperature cooking** has been used for a long time; evidence of its use can be found in indigenous cultures. Samoans and Tongans slow-cook meat in large pits for celebrations and ceremonies. However, the technique was not scientifically examined until the 18th century, when Benjamin Thompson "described how he had left a joint of meat in a drying oven overnight and was amazed when, the next morning, he found that the meat was tender and fully cooked." Professor Nicholas Kurti from the University... **In the American South**, this style of cooking is sometimes referred to as "low and slow". **Some North American ham and bacon makers** smoke their products over burning corncobs. Peat is burned to dry and smoke the barley malt used to make Scotch whisky and some beers. In New Zealand, sawdust from the native mānuka (tea tree) is commonly used for hot-smoking fish. In Iceland, dried sheep dung is used to cold-smoke fish, lamb, mutton, and whale.

Cooking Cooking, also known as cookery, is the art, science and craft of using heat to make food more palatable, digestible, nutritious, or safe. Cooking techniques and ingredients vary widely, from grilling food over an open fire, to using electric stoves, to baking in various types of ovens, to boiling and blanching in water, reflecting local conditions, techniques and traditions. Cooking techniques Cooking, also known as cookery, is the art, science and craft of using heat to make food more palatable, digestible, nutritious, or safe. Cooking is an aspect of all human societies and a cultural universal 5ade5b7c6c

Fried chicken increases the pressure in the cooker, such that lowering the cooking temperature is needed. The steam also cooks the chicken through, but still allows the pieces Fried chicken, commonly known as Southern fried chicken, is a dish consisting of chicken pieces, 5ade5b7c6c

While consumption of small amounts of saturated fats is common in diets, meta-analyses found a significant correlation between high consumption of saturated fats and blood... 5ade5b7c6c

Jerk (cooking) Key ingredients in jerk cooking: Jerk is a style of cooking native to Jamaica, in which meat is dry-rubbed or wet-marinated with a hot spice mixture called Jerk is a style of cooking native to Jamaica, in which meat is dry-rubbed or wet-marinated with a hot spice mixture called Jamaican jerk spice 5ade5b7c6c

Chicken soup Chicken soup is a soup made from chicken, simmered in water, usually with various other ingredients. Chicken soup is commonly considered a comfort food. The classic chicken soup consists of a clear chicken broth, often with pieces of chicken or vegetables; common additions are pasta, noodles, dumplings, carrots, potatoes, or grains such as rice and barley. The classic chicken soup consists of a clear chicken Chicken soup is a soup made from chicken, simmered in water, usually with various other ingredients 5ade5b7c6c

Grilling Food to be grilled is cooked on a grill (an open wire grid such as a gridiron with a heat source above or below), using a cast iron/frying pan, or a grill pan (similar to a frying pan, but with raised ridges to mimic the wires of an open grill). Grilling usually involves a significant amount of direct, radiant heat, and tends to be used for cooking meat and vegetables quickly. Grilling usually involves Grilling is a form of cooking that involves heat applied to the surface of food, commonly from above, below or from the side. Grilling is a form of cooking that involves heat applied to the surface of food, commonly from above, below or from the side 5ade5b7c6c

Low-temperature cooking The traditional cooking pit also cooks food at low temperature. Low-temperature cooking methods include sous vide cooking, slow cooking using a slow cooker, cooking in a normal oven which has a minimal setting of about 70 °C (158 °F), and using a combi steamer providing precise temperature control. Low-temperature cooking is a cooking technique that uses temperatures in the range of about 60 to 90 °C (140 to 194 °F) for a prolonged time to cook food Low-temperature cooking is a cooking technique that uses temperatures in the range of about 60 to 90 °C (140 to 194 °F) for a prolonged time to cook food 5ade5b7c6c

The technique of jerking (or cooking with jerk spice) originated from Jamaica's indigenous peoples, the Arawak and Taíno tribes, and was adopted by the descendants of 17th-century Jamaican Maroons who intermingled with them. 5ade5b7c6c The poultry farming industry that accounts for chicken production takes on a range of forms across different parts of the world. In developed countries, chickens are typically subject to intensive farming methods while less-developed areas raise chickens using more traditional farming techniques. The United Nations estimated there to be 19 billion chickens on Earth in 2011, making them outnumber humans more than two to one. Chickens are recognized as sentient animals capable of experiencing pain and distress, which has led to ongoing scientific... 5ade5b7c6c == Composition == 5ade5b7c6c == Etymology ==

Oil can be flavored with aromatic foodstuffs such as herbs, chilies or garlic. Cooking spray is an aerosol of cooking oil.

**Chicken as food** Owing to the relative ease and low cost of raising chickens—in comparison to mammals such as cattle or pigs—chicken meat (commonly called just "chicken") and chicken eggs have become prevalent in numerous cuisines. The safe minimum cooking temperature recommended by the U. Department of Health & Human Services is 165 °F Chicken is the most common type of poultry and the second most consumed meat in the world, after pork. S. on Chicken Raw chicken may contain Salmonella

**Chicken sandwich** Variations on the "chicken sandwich" include chicken on a bun, chicken on a Kaiser, hot chicken, or chicken salad sandwich. A sandwich of hot chicken breast A chicken sandwich is a sandwich that typically consists of boneless, sometimes skinless chicken breast or thigh, served between slices of bread. A sandwich of hot chicken breast, or a ground chicken patty, is known as a chicken burger. Variations on the "chicken sandwich" include chicken on a bun, chicken on a Kaiser, hot chicken, or chicken salad sandwich

**Modern American chicken soup**, which typically includes root vegetables such as carrot, onion, leeks and celery, was a staple across Northern Europe and was brought to the United States by immigrants. Some variants include noodles, and thus are aptly called Chicken Noodle Soup. There are a wide variety of cooking oils from plant sources, such as olive oil, palm oil, soybean oil, canola oil (rapeseed oil), corn oil, peanut oil, sesame oil, sunflower oil and other vegetable oils, as well as animal-based oils like butter, ghee, schmaltz, and lard. The word "jerk" is said to come from charqui, a Spanish term of Quechua origin for jerked or dried meat, which eventually became the word "jerky" in English.

**Smoking (cooking)** Smoking is the process of flavoring, browning, cooking, or preserving food, particularly meat, fish and tea, by exposing it to smoke from burning or smoldering. Smoking is the process of flavoring, browning, cooking, or preserving food, particularly meat, fish and tea, by exposing it to smoke from burning or smoldering material, most often wood

**History** The first dish known to have been deep-fried was fritters, which were popular in the European Middle Ages. However, the Scottish were the first to have been recorded as deep-frying their chicken in fat with breadcrumbs and seasonings, as evidenced by a recipe in a 1747 cookbook by Hannah Glasse and a 1773 diary entry describing fried chicken on the Isle of Skye. The first known recipe in the US did not contain the seasonings that were in the earlier Scottish recipe. There is an English cookbook from 1736 which mentions fried chicken, the "Dictionarium Domesticum", by Nathan Bailey, where it is called "a marinade of chickens".

**Health and nutrition** The smoky taste of jerked meat is achieved by using various cooking methods, including modern wood-burning ovens. Chicken or pork is usually jerked, and the main ingredients of the spicy jerk marinade/sauce are allspice and Scotch bonnet peppers, which are native to Jamaica and were cultivated by the Taínos.

Cooking oil is typically a liquid at room temperature, although some oils that contain saturated fat, such as coconut oil, palm oil and palm kernel oil, are solid.

The expansion of agriculture, commerce, trade, and transportation between civilizations in different regions offered cooks many new ingredients. New inventions and technologies, such as the invention...

Preparing food with heat or fire is an activity unique to humans. Archaeological evidence of cooking fires dates to at least 300,000 years ago, but some estimate that humans started cooking as early as 2 million years ago.

Types of cooking also depend on the skill levels and training of the cooks. Cooking is done both by people in their own dwellings and by professional cooks and chefs in restaurants and other food establishments. The term "culinary arts" usually refers to cooking that primarily focuses on the aesthetic presentation and taste of food.

Cooking food by a low-temperature method does not necessarily imply

that the internal temperature of the food is lower than by traditional cooking. 5ade5b7c6c coated with seasoned flour or batter, that are pan-fried, deep-fried, pressure-fried, or air-fried. The breading adds a crisp coating or crust to the exterior of the chicken while retaining juices in the meat. Broiler chickens are most commonly used. 5ade5b7c6c

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