

The Old Dutch Cupboard Discusses Different Cuts of Chicken and How to Cook Them

TELFORD, PA, UNITED STATES, May 28, 2025 /EINPresswire.com/ -- Chicken remains one of the most popular proteins in kitchens across the country, prized for its affordability, versatility, and mild flavor. However, many shoppers may not realize just how much variety different chicken cuts can offer in terms of texture, taste, and cooking style. The Old Dutch Cupboard, offering high-quality chicken from [Bell & Evans in Telford, PA](#), is shining a spotlight on each cut, providing practical cooking tips to help consumers achieve delicious results at home.

Among the most familiar cuts, chicken breasts stand out for their lean, high-protein profile. These cook quickly and adapt well to various seasonings, but tend to dry out if overcooked. Brining or marinating in olive oil and citrus-based liquids is recommended, along with careful temperature control to maintain juiciness.

Chicken thighs are highlighted as a flavorful and forgiving option. With a higher fat content than breasts, thighs retain moisture well and work beautifully in roasting, grilling, and slow-cooking applications. Both bone-in and boneless varieties are explored for their respective culinary advantages.

Drumsticks and full legs receive praise for being both budget-friendly and crowd-pleasing. Their ability to absorb marinades and hold up under high-heat cooking makes them ideal for oven-roasting, air-frying, or outdoor grilling. Crispy, golden skin adds a satisfying crunch to these family-favorite cuts.

For snacking and entertaining, chicken wings remain a standout. This cut, composed of both drumettes and wingettes, performs well with a variety of cooking methods, including baking, frying, and smoking. Seasoning options range from traditional hot sauce to sweet glazes and savory herb blends.

The whole chicken is recognized for its exceptional value and versatility, offering a mix of textures in one bird. Roasting a whole chicken provides not only a hearty main dish but also leftovers for future meals and bones for homemade broth — a sustainable and nutritious bonus.

Chicken tenders, cut from the underside of the breast, are also featured for their quick-cooking nature and appeal to all ages. Whether breaded, sautéed, or skewered, they provide a fast

solution without sacrificing taste or texture.

The Old Dutch Cupboard encourages consumers to explore the full range of cuts available in-store, all sourced from Bell & Evans in Telford, PA. With an emphasis on freshness, quality, and nutrition, the store continues to support home cooks who prioritize health and flavor in equal measure. To learn more, visit <https://theolddutchcupboard.com/>.

About The Old Dutch Cupboard

As part of the Alderfer Poultry Farm, The Old Dutch Cupboard is committed to providing natural, organic, and local products. The Telford, PA, store carries a variety of bulk foods, nuts, and candies as well as farm-fresh meat, eggs, organic and raw milk, and handcrafted cheese. They also have honey and maple syrup from the Telford and Harleysville area to make any family dinner, celebration, or potluck special. For over 40 years, The Old Dutch Cupboard has been bringing the farm to the table.

For more information about this store or its products, visit <https://theolddutchcupboard.com/>.

Brian McDevitt

The Old Dutch Cupboard

[email us here](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/816803480>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2025 Newsmatics Inc. All Right Reserved.