

Edible components

- Breast: These are white meat and are relatively dry.

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- Leg: Comprises two segments:

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- 1 / 3

Edible Components of Chicken Meat

Written by W.J.Pais

- 1.
2. the "thigh"; also dark meat, this is the upper part of the leg.

- Wing: Often served as a light meal or bar food. [Buffalo wings](#) are a typical example.
Comprises three segments:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
8. the "drumette", shaped like a small drumstick,
9. the middle "flat" segment, containing two bones, and
10. the tip, sometimes discarded.

Other

- [Chicken feet](#) : These contain relatively little meat, and are eaten mainly for the skin and cartilage. Although considered exotic in Western cuisine, the feet are common fare in other

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cuisines, especially in the [Caribbean](#) and [China](#) .

- [Giblets](#) : organs such as the heart, gizzards, and liver may be included inside a butchered chicken or sold separately.
- Head: Considered a delicacy in China, the head is split down the middle, and the brains and other tissue is eaten.
- Kidneys: Normally left in when a broiler carcass is processed, they are found in deep pockets on each side of the vertebral column.
- Neck: This is served in various Asian dishes. It is stuffed to make [helzel](#) among [Ashkenazi Jews](#)

- [Oysters](#) : Located on the back, near the thigh, these small, round pieces of [dark meat](#) are often considered to be a delicacy.

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- [Pygostyle](#) (chicken's buttocks) and testicles: These are commonly eaten in [East Asia](#) and some parts of [South East Asia](#)

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