



825030 - BBQ Chicken

Source: K12 Culinary

Number of Portions: 76

Size of Portion: servings

Components:

Meat/Alt: 2 oz

Grains:

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

Meat/Meat Alter

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
050530 CHICKEN, CUT-UP, MEAT & SKIN, DARK MEAT,... 825097 Sauce, BBQ, gallon, Cattlemans (Frenchs).....	40 LBS (raw pieces) 2 qts	Thaw chicken in the refrigerator on the bottom shelf. It may take more than 24 hours to completely thaw.
		Place BBQ sauce in large bowl or 4 inch full size steamtable pan. Place chicken pieces in bowl or pan and coat each piece thoroughly.
		Preheat oven to 350 degrees. Line full size sheet pans with parchment paper or aluminum foil. Spray liner and exposed edges with pan release. One pan is needed for each type of chicken part - legs, breast, thighs, etc. Place chicken parts on each pan with legs, breasts together, thighs on the separate pans. Bake until 165 to 170 degrees internal temperature. Baking times will vary. Do not overcook as chicken will become dry. CCP: Heat to 165° F or higher for at least 15 seconds

		<p>Place BBQ chicken in 4 inch deep steamtable pan with breasts on one side, thighs on the other and legs/wings in the center.</p> <p>Use tongs to portion 1 breast, or 1 thigh, or 1 wing and 1 drumstick, or 2 drumsticks, or 3 wings for each serving.</p> <p>Important Note: Yield may vary depending on size of chicken pieces in a case. It is important to count the pieces of chicken and note this information in the event the recipe yield needs adjustment. CCP: Hold at 135° F or higher.</p>
		<p>If leftover product is high quality, cool properly, and reheat for service the following day. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours</p> <p>CCP: Heat to 165° F or higher for at least 15 seconds</p>

*Nutrients are based upon 1 Portion Size (servings)

Calories	300 kcal	Cholesterol	98 mg	Sugars	5.1 g	Calcium	15.01 mg	49.50%	Calories from Total Fat
Total Fat	16.50 g	Sodium	402 mg	Protein	27.38 g	Iron	1.43 mg	13.52%	Calories from Saturated Fat
Saturated Fat	4.51 g	Carbohydrates	7.58 g	Vitamin A	235.3 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.68 g	Vitamin C	0.0 mg	Ash ¹	*0.00* g	10.10%	Calories from Carbohydrates
								36.51%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Allergens							
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat
?	?	?	?	?	?	?	?
YES = Present NO = Absent ? = Undefined							