



## 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:

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 pan. Place chicken pieces in bowl or pan and coat each piece thoroughly.
		Preheat oven to 350° F. Line full size sheet pans with parchment paper or aluminum foil. Spray liner and exposed edges with food 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° F internal temperature. <b>Baking times will vary. Do not overcook as chicken will become dry.</b> <b>CCP: Heat to 165° F or higher.</b>
		Place BBQ chicken in 4 inch deep pan with breasts on one side, thighs on the other and legs/wings in the center.  Use tongs to portion 1 breast, or 1 thigh, or 1 wing and 1 drumstick, or 2 drumsticks, or 3 wings for each serving.  <b>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.</b> <b>CCP: Hold at 135° F or higher.</b>
		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.**

**CCP: Heat to 165° F or higher.**

\*Nutrients are based upon 1 Portion Size (servings)

Calories	306 kcal	Cholesterol	98 mg	Sugars	*6.1* g	Calcium	23.60 mg	48.99%	Calories from Total Fat
Total Fat	16.64 g	Sodium	408 mg	Protein	27.81 g	Iron	1.46 mg	13.36%	Calories from Saturated Fat
Saturated Fat	4.54 g	Carbohydrates	9.10 g	Vitamin A	210.1 IU	Water <sup>1</sup>	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	0.36 g	Vitamin C	0.0 mg	Ash <sup>1</sup>	*N/A* g	11.91%	Calories from Carbohydrates
								36.38%	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

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.