

Barbecued Chicken

Meal Components: Meat / Meat Alternate

Main Dishes, D-11

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|--|-------------|------------------------------|--------------|---------------------|---|
| | Weight | Measure | Weight | Measure | |
| Dehydrated onions | 1/2 oz | 1/4 cup | 1 oz | 1/2 cup 1 Tbsp | |
| Dehydrated onions | 1/2 oz | 1/4 cup | 1 oz | 1/2 cup 1 Tbsp | |
| Low-sodium chicken stock, non-MSG | | 1 1/4 cups | | 2 1/2 cups | <ol style="list-style-type: none"> For barbecue sauce: Simmer chicken stock and onions over medium heat for 5 minutes. Add catsup, granulated garlic, and brown sugar. Simmer 15-20 minutes, stirring frequently. Set aside for use in step 4. Arrange approximately 25 pieces of chicken on each sheet pan (18" x 26" x 1"). For 50 servings, |
| *Fresh onions, chopped | 3 oz | 1/2 cup | 6 oz | 1 cup | |
| OR | OR | OR | OR | OR | |
| Low-sodium catsup | 3 lb 10 oz | 1 qt 2 cups (1/2 No. 10 can) | 7 lb 4 oz | 3 qt (1 No. 10 can) | |
| Granulated garlic | | 1 tsp | | 2 tsp | |
| Brown sugar, packed | 12 oz | 1 1/2 cups | 1 lb 8 oz | 3 cups | |
| Raw chicken, cut up, thawed (USDA-donated, whole, cut up 8 | 24 lb 8 oz | | 49 lb | | |

4. Brush approximately 1 qt of barbecue sauce over chicken in each pan.
5. Bake uncovered, checking frequently:
 Conventional oven: 425° F for 45 minutes
 Convection oven: 375° F for 30 minutes CCP:
 Heat to 165° F or higher for at least 15 seconds.
6. Transfer to steamtable pans for serving. CCP:
 Hold for hot service at 135° F or higher.

Notes

Comments:
 *See Marketing Guide.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide

| Food as Purchased for | 50 Servings | 50 Servings |
|-----------------------|-------------|-------------|
| Mature onions | 4 oz | 8 oz |

| Serving | Yield | Volume |
|---|--|---|
| 1 portion (1 breast, or 1 drumstick and 1 wing, or 1 thigh with back) provides 2 oz equivalent meat/meat alternate. | 50 Servings: about 22 lb 8 oz 100 Servings: about 45 lb | 50 Servings: 3 sheet pans 100 Servings: 6 sheet pans |