

Barbecued Chicken

Meat/Meat Alternate

Main Dishes

D-11

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken stock, non-MSG		1 ¼ cups		2 ½ cups	1. For barbecue sauce: Simmer chicken stock and onions over medium heat for 5 minutes.
*Fresh onions, chopped OR Dehydrated onions	3 oz OR ½ oz	½ cup OR ¼ cup	6 oz OR 1 oz	1 cup OR ½ cup 1 Tbsp	
Catsup	3 lb 10 oz	1 qt 2 cups (½ No. 10 can)	7 lb 4 oz	3 qt (1 No. 10 can)	2. Add catsup, granulated garlic, and brown sugar. Simmer 15-20 minutes, stirring frequently. Set aside for use in step 4.
Granulated garlic		1 tsp		2 tsp	
Brown sugar, packed	12 oz	1 ½ cups	1 lb 8 oz	3 cups	3. Arrange approximately 25 pieces of chicken on each sheet pan (18" x 26" x 1"). For 50 servings, use 3 pans. For 100 servings, use 6 pans.
Raw chicken, cut up, thawed (USDA-donated, whole, cut up 8 pieces)	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.

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	4 oz	8 oz

SERVING:

1 portion (1 breast, or 1 drumstick and 1 wing, or 1 thigh with back) provides 2 oz equivalent meat/meat alternate.

YIELD:

50 Servings: about 22 lb 8 oz

VOLUME:

50 Servings: 3 sheet pans

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100 Servings: about 45 lb

100 Servings: 6 sheet pans

Tested 2004

Nutrients Per Serving

Calories	295	Saturated Fat	3.73 g	Iron	1.60 mg
Protein	27.25 g	Cholesterol	86 mg	Calcium	27 mg
Carbohydrate	15.83 g	Vitamin A	492 IU	Sodium	476 mg
Total Fat	13.43 g	Vitamin C	5.1 mg	Dietary Fiber	0.5 g