

BBQ CHICKEN-USDA FOODS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Chicken, 8 Cut, Frozen, USDA, #100098	80 servings , (Cooked Average)
Sauce, BBQ, Hickory Smoke, #2253	3 cups
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Thaw the chicken in the refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower).
- Drain the chicken well.
- Place the chicken pieces in a large bowl and then toss them with the barbeque sauce until they are well coated.
- Place the chicken on aluminum foil-lined sheet pans sprayed with food release spray. (Chicken should be panned in single layers with like pieces on one sheet pan, such as all drumsticks together, all wings, etc. The larger pieces of chicken will take a longer baking time than smaller pieces).
- To bake:
 - Conventional Oven: 350 degrees F, 40-45 minutes
 - Convection Oven: 350 degrees F, 25-30 minutes.
 - Combi Oven: 375 degrees F, 20 -25 minutes.

Check the temperature of different sized pieces after 20 minutes of cooking, as different pieces may take longer to bake.
If the pieces begin to brown too quickly, cover them with aluminum foil.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Transfer the chicken to steamtable pans for service, or cover and store in warmer until ready to serve.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 breast, OR 1 thigh, OR 1 drumstick, OR 2 wings per serving. Each portion provides 2 oz. eq. of meat/meat alternate
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 4 hours.
- MENU SUGGESTIONS:** Crediting on purchased 8-cut chicken drumsticks and wings differs from USDA 8-cut chicken pieces. Two-ounce meat/meat alternate servings of purchased 8-cut chicken pieces are a drumstick and 2 wings OR 3 wings. Two-ounce meat/meat alternate servings of USDA Foods 8-cut chicken are a drumstick OR 2 wings.
To ensure that the correct portion sizes of chicken are served, remind your staff of the different serving sizes when the source of chicken changes.

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PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Meats, Poultry and Fish" provides seasoning and serving ideas for poultry.

MISCELLANEOUS NOTES

Ounce equivalence information is based on data from the USDA FNS Food Buying Guide for School Meal Programs.

NUTRIENTS PER SERVING

Calories	139	Dietary Fiber	0.00 g	Sodium	111.43 mg	Sat. Fat	1.81 g
Carbohydrates	2.83 g	Protein	15.60 g	Total Fat	6.60 g	Trans Fat	0.00 g