

BBQ CHICKEN (PURCHASED)

**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

MEAT/MEAT ALTERNATE

| INGREDIENT | MEASURE (FOR 80 SERVINGS) |
|---|--------------------------------|
| Chicken, 8 Piece Cut, IQF, #1022 | 80 servings , (Cooked Average) |
| Sauce, BBQ, Hickory Smoke, #2253 | 3 cups |
| Pan Release Spray, Vegetable Oil, #2514 | 20 second spray |

DIRECTIONS

- If the chicken is frozen, thaw it in the refrigerator. Drain the chicken thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F or lower).
- 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 pans sprayed with pan release spray. (The chicken should be panned in single layers, with like pieces on one sheet pan, such as all of the drumsticks together, all of the wings together, etc. Larger pieces of chicken take longer cooking time than smaller pieces).
- Prepare the chicken for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
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 the different pieces after 20 minutes of cooking time, as the different pieces of chicken may take different amounts of time to bake.
If the pieces begin to brown too quickly, cover the chicken with aluminum foil to complete the baking process.
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 the chicken and store it in a 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 (one) breast, OR 1 (one) thigh, OR 1 (one) drumstick and 2 (two) wings, OR 2 (two) drumsticks, OR 3 (three) 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 SUGGESTION:** Crediting on purchased 8-cut chicken drumsticks and wings differs from USDA 8-cut chicken pieces:
 - Two-ounce equivalent meat/meat alternate servings of purchased 8-cut chicken pieces are (1) two drumsticks, OR (2) one drumstick AND two wings OR (3) three wings.
 - Two-ounce equivalent meat/meat alternate servings of USDA Foods 8-cut chicken are (1) 1 drumstick, OR (2) two 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.

BBQ CHICKEN (PURCHASED)

PRODUCTION NOTES

- Use USDA Foods or Department of Defense (DoD) products when available.
- Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.
- See additional pictures on Crispy Chicken (MRS #3010), or Ranch Baked Chicken (MRS #3030) for illustrations of the preparation for 8-cut chicken.

SERVING NOTES

Prepare the chicken for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|--------|---------------|--------|-----------|----------|-----------|--------|
| Calories | 137 | Dietary Fiber | 0.00 g | Sodium | 99.43 mg | Sat. Fat | 3.00 g |
| Carbohydrates | 2.83 g | Protein | 9.50 g | Total Fat | 9.50 g | Trans Fat | 0.00 g |

ILLUSTRATED PRESENTATION OF BBQ CHICKEN (PURCHASED)

1.



Baked BBQ Chicken on a sheetpan