

TERIYAKI CHICKEN (8 PC)

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
296 cal	6 g	42 g	10 g	119 mg	1726 mg	34 mg

Ingredient

CHICKEN, 8 PC CUT, SKIN REMOVED
 WATER
 SOY SAUCE
 JUICE, PINEAPPLE, CANNED, UNSWEETENED
 GINGER, GROUND
 PEPPER, BLACK, GROUND
 GARLIC POWDER
 COOKING SPRAY, NONSTICK

Weight

82 lbs
 11 lbs
 6-1/3 lbs
 5 lbs
 4-5/8 oz
 1-1/3 oz
 1-1/4 oz
 2-1/8 oz

Measure

1 gal 1-1/4 qts
 2 qts 2 cup
 2 qts 1 cup
 1-1/2 cup
 1/4 cup 2-1/3 tbsp
 1/4 cup 1/3 tbsp
 1/4 cup 2/3 tbsp

Issue**Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place approximately 22 pounds in each roasting pan.
- 2 Combine water, soy sauce, pineapple juice, ginger, pepper, and garlic powder; mix well. Pour 3-1/2 qt marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 3 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 5.
- 4 Lightly spray chicken with cooking spray. Place chicken, meat side up, on lightly sprayed sheet pans.
- 5 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Baste chicken with 1 cup reserved marinade per pan. Discard remaining marinade. Bake an additional 20 minutes for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 In Step 2, 2 gallons of prepared teriyaki sauce may be used per 100 portions.