

BARBECUED CHICKEN (8 PC)

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
324 cal	16 g	40 g	11 g	120 mg	981 mg	35 mg

Ingredient

CHICKEN, 8 PC CUT, SKIN REMOVED
 COOKING SPRAY, NONSTICK
 CATSUP
 SAUCE, CHILI
 VINEGAR, DISTILLED
 WORCESTERSHIRE SAUCE
 MUSTARD, PREPARED
 PEPPER, BLACK, GROUND
 SALT
 PEPPER, RED, GROUND

Weight

82 lbs
 2-1/8 oz
 10-5/8 lbs
 2-1/8 lbs
 1-1/3 lbs
 14-7/8 oz
 6-5/8 oz
 2/3 oz
 1-7/8 oz
 1/4 oz

Measure

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

Issue**Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Combine catsup, chili sauce, vinegar, Worcestershire sauce, mustard, salt, black pepper, and red pepper in a steam-jacketed kettle or stockpot. Bring to a boil. Cover, reduce heat; simmer 5 minutes.
- 3 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray. Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent.
- 4 Dip chicken in barbecue sauce to coat well; place chicken, meat side up, on sheet pans. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans.
- 5 Bring remaining barbecue sauce to a boil.
- 6 Pour barbecue sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

Notes

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