

**BUFFALO CHICKEN (8 PC)**

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
421 cal	7 g	45 g	23 g	144 mg	363 mg	32 mg

**Ingredient**

CHICKEN, 8 PIECE CUT  
 COOKING SPRAY, NONSTICK  
 CATSUP  
 VINEGAR, DISTILLED  
 PEPPER, RED, GROUND

**Weight**

82 lbs  
 1 oz  
 4-1/4 lbs  
 4-1/8 lbs  
 6 oz

**Measure**

2 tbsp  
 2 qts  
 2 qts  
 2 cup

**Issue****Method**

- 1 Wash chicken thoroughly under cold running water; drain well. Remove excess fat.
- 2 Place chicken, skin side up, on lightly sprayed sheet pans. Using a convection oven, bake at 350 F. for 20 minutes on high fan, closed vent.
- 3 Combine catsup, vinegar, and red pepper; mix well.
- 4 Dip chicken in buffalo sauce to coat well; place chicken, skin side up, on sheet pans. Discard remaining buffalo sauce. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

**Notes**

- 1 In Step 3, 2 gallons of prepared buffalo sauce can be used per 100 portions.