

Barbeque Chicken

Yield: 100 servings

Grades: K-5; 6-8; 9-12

| INGREDIENTS | 100 SERVINGS | | | | DIRECTIONS |
|---|--------------|--|--|---|---|
| | WEIGHT | MEASURE | | | |
| Chicken stock, low sodium Dehydrated onions | 1 oz | 1 ½ cups | | | 1. For BBQ sauce: Simmer chicken stock & onions over medium heat for 5 minutes. |
| Catsup Granulated garlic Brown sugar, packed | | 1 #10 can 2 tsp 3 cups | | | 2. Add catsup, granulated garlic and brown sugar. Simmer 15-20 minutes, stirring frequently. Set aside for use in Step 4. |
| Chicken Wings Tyson boneless, fully cooked 16711-328 or <i>Oven-easy</i> ® 8 piece cut chicken , fully cooked Tyson 3929-328 | | K-5: 2 pieces 1 breast or 1 thigh or 1 wing & drumstick | 6-8: 3 pieces 1 breast or 1 thigh or 1 wing & drumstick | 9-12: 4 pieces 1 breast or 1 thigh or 1 wing & drumstick | 3. Arrange chicken on sheet pan. 4. Brush barbeque sauce over chicken. 5. Baked uncovered: checking frequently |
| | | | | | Conventional oven: 425°F or 45 minutes (less if wings) Convection oven 350°F for 30 minutes (less if wings) |
| | | | | | CCP: Heat to 165°F or higher for at least 15 seconds. |
| | | | | | 6. Transfer to steamtable pans for serving |
| | | | | | CCP: Hold for hot service at 140°F or higher. |
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