

Barbecued Chicken - USDA Recipe D110

Meal Components: Meat / Meat Alternate

D11

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh onions, chopped	3 oz	1/2 cup 2 Tbsp	6 oz	1 1/4 cups	<ol style="list-style-type: none"> 1. Barbecue sauce: In a stockpot, combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, Worcestershire sauce, black pepper, and salt-free seasoning. Simmer uncovered over medium heat for 15-20 minutes. Stir occasionally. 2. Set aside for step 4.
Paprika		1 Tbsp		2 Tbsp	
Chili powder		1 1/2 tsp		1 Tbsp	
Catsup	1 lb 12 oz	2 3/4 cups 1 Tbsp (1/4 No. 10 can)	3 lb 9 oz	1 qt 1 3/4 cups (1/2 No. 10 can)	
Garlic powder		1/2 tsp		1 tsp	
Brown sugar, packed	6 oz	3/4 cup	12 oz	1 1/2 cups	
Worcestershire sauce		1/4 cup		1/2 cup	
Ground black pepper		1 tsp		2 tsp	

Chicken, whole, fresh or frozen, 12 lb
cut up, 8 pieces

24 lb

3. Place chicken on sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.
4. Brush barbecue sauce over chicken.
5. Bake uncovered:
6. Bake until chicken browns slightly around the edges. If the chicken browns too quickly, cover with foil to slow the browning process.
7. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
8. Transfer to steam table pan (12" x 20" x 2 1/2").
9. Critical Control Point: Hold for hot service at 140 °F or higher.
10. Serve 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back).

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back) provides 2 oz equivalent meat/meat

alternate.

CACFP Crediting Information: 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back) provides 2 oz meat/meat alternate.

Marketing Guide

Food as Purchased for

25 Servings

25 Servings

Mature onions

4 oz

8 oz

Serving

Yield

Volume

See Notes

25 Servings: about 10 lb

25 Servings: 1 1/2 sheet pans (18" x 26" x 1")

50 Servings: about 19 lb 8 oz

50 Servings: 3 sheet pans (18" x 26" x 1")

Nutrients Per Serving

Calories	151	Saturated Fat	2 g	Iron	1 mg
Protein	8 g	Cholesterol	30 mg	Calcium	12 mg
Carbohydrate	16 g	Vitamin A	404 IU	Sodium	352 mg
Total Fat	6 g	Vitamin C	2 mg	Dietary Fiber	