Idaho Child Nutrition Programs

Recipe: 000067 BBQ Roasted Chicken K-12
Recipe Source: Chef Brenda
Recipe Group: ENTREES

Recipe HACCP Process:

Alternate Recipe Name:
Number of Portions: 100
Size of Portion: See Instruction

902381 Roasted Chicken 8-Piece	32 1/2 LB	Preheat oven to 375°F. Prepare Ingredients: Thaw chicken.
011935 CATSUP..... 002048 VINEGAR,CIDER..... 901031 MUSTARD,POWDER/DRY..... 002026 ONION POWDER..... 901529 SUGARS,BROWN,DARK..... 002007 CELERY SEED..... 002030 PEPPER,BLACK..... 020027 CORNSTARCH.....	2 #10 CAN 1 QT 5 TBSP 1/4 CUP 5 CUP, unpacked 1/4 CUP 2 TSP 1 1/4 CUP	Prepare BBQ Sauce: Combine all ingredients, except chicken, in a deep steam table pan. Cover and cook at 375°F in oven until heated. BBQ sauce is best if made one day ahead of time. Store in refrigerator.
		Prepare Chicken: Follow manufacturer's instructions to heat chicken. During the last 7 minutes of baking, brush or spread BBQ sauce onto the full surface of each chicken piece. Chicken is done when internal temperature reaches 165°F.

*Nutrients are based upon 1 Portion Size (See Instruction)

Calories	273	kcal	Cholesterol	99.62	mg	Protein	20.29	g	Calcium	27.22	mg	34.28%	Calories from Total Fat
Total Fat	10.39	g	Sodium	824.31	mg	Vitamin A	66.56	RE	Iron	1.32	mg	11.64%	Calories from Saturated Fat
Saturated Fat	3.53	g	Carbohydrates	25.61	g	Vitamin A	609.07	IU	Water¹	*54.36*	g	*0.00%*	Calories from Trans Fat
Trans Fat¹	*0.00*	g	Dietary Fiber	0.38	g	Vitamin C	9.97	mg	Ash¹	*2.50*	g	37.53%	Calories from Carbohydrates
												29.74%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
* - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	2.000 oz					? - Milk
Grain.....	oz					? - Egg
Fruit.....	cup					? - Peanut
Vegetable.....	cup					? - Tree Nut
Milk.....	cup					? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	902381	Roasted Chicken 8-Piece Gold Kist Farms			
I	011935	CATSUP			
I	002048	VINEGAR,CIDER			
I	901031	MUSTARD,POWDER/DRY			
I	002026	ONION POWDER			
I	901529	SUGARS,BROWN,DARK			
I	002007	CELERY SEED			
I	002030	PEPPER,BLACK			
I	020027	CORNSTARCH			

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