



Recipe # 014

BBQ chicken

(Original recipe)

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| Approximate servings | 450 |
| Portion size | 1 drumstick |

| Ingredient | Amount |
|------------------------------------|--------------------|
| Chicken drumsticks | 5 cases (96 count) |
| BBQ Sauce (see Basics recipe # 26) | 1½ gallons |

Method

- The day before serving the chicken, rinse the chicken and drain it thoroughly. Put in deep hotel pans.
- Divide the BBQ sauce among the hotel pans and toss until all the chicken is evenly coated. Chill overnight.
- The next day line 12 sheet pans with parchment paper.
- Heat oven to 350°F.
- To cook the chicken, line up 40 drumsticks per pan, spacing them evenly.
- Bake, rotating the pans if they are cooking unevenly, until the chicken reaches an internal temperature of 180°F.
- Check the internal temperature of several drumsticks per tray before serving to check they're all cooked through.