



Recipe # 014

BBQ chicken

(Original recipe)

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.