



Recipe # 004

Rotisserie chicken
(Recipe by Central City School)

Approximate servings	450
Portion size	½ cup

Ingredient	Amount
Chicken drumsticks	5 cases (96 count)
Vegetable oil	2½ quarts
17 seasoning or other saltless herb mix	10 ounces
Salt	¾ cup

Method

- The day before serving the chicken, rinse the chicken and drain it thoroughly. Put the contents of each box in a deep hotel pan.
- Mix the oil, seasoning, and salt together until well blended.
- Divide the seasoned oil among the hotel pans and toss until all the chicken is evenly coated.
- Cover, and chill overnight in the refrigerator.
- Line 12 sheet pans with aluminum foil and 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.