



Barbecued Chicken USDA Recipe for CACFP

Chicken coated in a sweet tangy barbecue sauce and baked.

CACFP CREDITING INFORMATION

1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back) provides 2 oz equivalent meat.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh onions, chopped	3 oz	½ cup 2 Tbsp	6 oz	1¼ cups	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		1½ tsp		1 Tbsp	
Catsup	1 lb 12 oz	2¾ cups 1 Tbsp (¼ No. 10 can)	3 lb 9 oz	1 qt 1¾ cups (½ No. 10 can)	
Garlic powder		½ tsp		1 tsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Sugar, brown, packed	6 oz	¾ cup	12 oz	1½ cups	
Worcestershire sauce		¼ cup		½ cup	
Black pepper, ground		1 tsp		2 tsp	
Salt-free seasoning		2 Tbsp		¼ cup	
Chicken, whole, fresh or frozen, cut up, 8 pieces	12 lb		24 lb		<p>3 Place chicken on sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray.</p> <p>For 25 servings, use 1½ pans. For 50 servings, use 3 pans.</p>
					<p>4 Brush barbecue sauce over chicken.</p>
					<p>5 Bake uncovered: Conventional oven: 425 °F for 45 minutes. Convection oven: 375 °F for 30 minutes.</p>
					<p>6 Bake until chicken browns slightly around the edges. If the chicken browns too quickly, cover with foil to slow the browning process.</p>
					<p>7 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p>8 Transfer to steam table pan (12" x 20" x 2½"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p>9 Critical Control Point: Hold for hot service at 140 °F or higher.</p>
					<p>10 Serve 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back).</p>



NUTRITION INFORMATION

For 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back)

NUTRIENTS	AMOUNT
Calories	151
Total Fat	6 g
Saturated Fat	2 g
Cholesterol	30 mg
Sodium	352 mg
Total Carbohydrate	16 g
Dietary Fiber	0 g
Total Sugars	14
Added Sugars included	N/A
Protein	8 g
Vitamin D	4 IU
Calcium	12 mg
Iron	1 mg
Potassium	193 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature onions	4 oz	8 oz

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.

YIELD/VOLUME

25 Servings	50 Servings
About 10 lb 1½ sheet pans (18" x 26" x 1")	About 19 lb 8 oz 3 sheet pans (18" x 26" x 1")