

Teriyaki Chicken

Meal Components: Meat / Meat Alternate

Main Dishes, D-12

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lemon juice		1/2 cup		1 cup	1. Marinade: In a bowl, whisk together lemon juice, soy sauce, vegetable oil, catsup, pepper, and granulated garlic. Whisk until smooth.
Low-sodium soy sauce		1/2 cup		1 cup	
Vegetable oil		1/3 cup		2/3 cup	
Catsup		1/4 cup		1/2 cup	
Ground black or white pepper		1/4 tsp		1/2 tsp	
Granulated garlic		1/4 tsp		1/2 tsp	
Raw chicken drumsticks, with bone, without skin (at least 3.2 oz each)	5 lb	25 servings	10 lb	50 servings	2. Place chicken pieces in a pan (9" x 13" x 2") which has been lightly coated with pan release spray. Each pan will hold about nine pieces of chicken. For 25 servings, use 3 pans. For 50 servings, use 6 pans.

Raw chicken drumsticks, with bone, with skin (at least 3.7 oz each)	5 lb 12 1/2 oz	25 servings	11 lb 9 oz	50 servings
OR	OR	OR	OR	OR
Raw chicken thighs, with bone, without skin (at least 2.9 oz each)	4 lb 8 1/2 oz	25 servings	9 lb 1 oz	50 servings
OR	OR	OR	OR	OR
Raw chicken thighs, with bone, with skin (at least 3.6 oz each)	5 lb 10 oz	25 servings	11 lb 4 oz	50 servings

3. Bake until golden brown: Conventional oven: 350° F for 65 minutes. Convection oven: 325° F for 60 minutes. CCP: Heat to 165° F or higher. Remove chicken from bone.
4. CCP: Hold for hot service at 140° F or warmer. Portion with No. 12 scoop (? cup).

Notes

Note: The weights given provide an average of 25 and 50 servings based on the minimum raw chicken weight listed with the description. When purchasing chicken, ensure that the average weight of the raw chicken pieces meets the minimum individual piece weight listed.

Serving	Yield	Volume
? cup (No. 12 scoop) provides 1 ½ oz of cooked poultry. Nutrients are based on 1 drumstick without skin.	25 Servings: 2 lb 14 oz	25 Servings: 2 quarts ¼ cup; 3 pans
	50 Servings: 5 lb 12 oz	
		50 Servings: 1 gallon ½ cup; 6 pans

Nutrients Per Serving					
Calories	106	Saturated Fat	1 g	Iron	1 mg
Protein	12 g	Cholesterol	40 mg	Calcium	7 mg
Carbohydrate	1 g	Vitamin A	51 IU	Sodium	262 mg
Total Fat	5 g	Vitamin C	2 mg	Dietary Fiber	