

Recipe I/D... L146 AM Portion Size: 1.00 EA Adjusted Servings 100
 Description... BARBECUED CHICKEN Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	100.00 LB	100.00 EA
70-800055	ONIONS, FRESH (LOP)	2.00 LB *	1.50 QT
99-600140	VINEGAR, CIDER 4/1 GAL	4.00 CUP	1.00 QT
		Conv Factor:	16.000
		Water:	3.000 QT
35-000630	SAUCE, WORSTERSH 4/1 GL	.00	1.00 CUP
		Conv Factor:	16.000
33-300956	KETCHUP, 6/10 CANS	6.00 LB	3.00 QT
		Conv Factor:	6.000
35-000295	MUSTARD PREPARED 4/1 GAL*	7.00 OZ	.75 CUP
		Conv Factor:	128.000
62-000010	SUGAR, DRK BROWN 24/1 LB	1.25 LB	3.00 CUP
99-700662	PEPPER, BLACK, PURE	.00	1.00 TSP
		Conv Factor:	12.000
79-200010	MARGARINE 30/1 LB	8.00 OZ	1.00 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. PRE-PREP CHICKEN.
2. MIX ONIONS, VINEGAR, WATER, WORCESTERSHIRE SAUCE, KETCHUP, MUSTARD, BROWN SUGAR, AND PEPPER.
3. BRING TO A BOIL, STIRRING CONSTANTLY.
4. REDUCE HEAT; SIMMER 10 MINUTES OR UNTIL WELL BLENDED.
5. STIR IN BUTTER OR MARGARINE.

CCP Notes:

YIELD: 100 PORTIONS (4 PANS)
 PAN SIZE: 18 X 26" SHEET PAN
 TEMPERATURE: 325F OVEN
 EACH PORTION = 1 LEG QUARTER

NOTE: 1. IN STEP 2, 2 LBS. 4 OZS. DRY ONIONS A.P. WILL
 YIELD 2 LBS. FINELY CHOPPED ONIONS.