Recipe I/D.... Y19V1AM Portion Size: 1.00 CUP Adjusted Servings 100
Description... CHICKEN AND BISCUITS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
16-000020	Chicken Leg Quarters	40.00 LB	.00
		Water:	9.000 GAL
99-700022	BAY LEAVES	.00	9.00 LEAF
		Conv Factor:	97.000
33-300000	MIXED VEGETABLES, 6/ # 10 cans	3.50 CAN	.00
79-200010	MARGARINE 30/1 LB	2.00 LB	1.00 QT
45-000673	FLOUR, WHOLE WHEAT 50 LB (CP)	2.00 LB	2.00 QT
99-700662	PEPPER, BLACK, PURE	.00	1.00 TBSP
		Conv Factor:	4.000
99-700730	SALT, TABLE 24/26 OZ	2.00 OZ	3.00 TBSP

Method # / Cooking Instructions:

1. Thaw chicken under refrigeration following SCP IVL01-0025 guidelines. {CCP 1} See notes}
2. Cut chicken in 1 inch cubes. Place chicken in steam jacketed-kettle and add water and bay leaves. Bring to a boil; reduce heat and let simmer for 2 hours or until tender. (CCP 2) (See notes)
3. Remove chicken from stock, drain well. Strain stock. Reserve chicken for use in step 7 (CCP 4) (See notes)
4. Blend butter/margarine and flour together. Stir until smooth. (CCP 5&6) (See notes)
5. Gradually add butter or margarine and flour mixture to stock, stirring to prevent sticking.
6. Add black pepper and salt; heat slowly until smooth and thickened, stirring constantly. {CCP 5} See notes}
7. Add chicken and canned mixed vegetables to sauce; heat to an internal temperature of 165 degree F. for 15 seconds. {ccp 6 & 7}
8. Transfer chicken mixture evenly to steamtable pans for hot service. {CCP 8} See notes}
9. Serve 3/4 cup over 1 biscuit. Follow recipe WD22 for biscuit recipe.
10. Discard any leftover product. {CCP 9} See Notes}

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CCP Notes:

YIELD: 100 PORTIONS

{CCP 1}: Portion chicken in small batches. Hold chicken at 40 degrees F. or lower until ready to cook.

{CCP 2}: Cook chicken to an internal temperature of 165 degrees F. for 15 seconds. Document on the temperature log according to SOP IVL01-0026.

{CCP 3}: Cool product using 1 stage cooling method. Cool product from 140 degree F. to 41 degrees F. or lower within 4 hours. Divide product into small batches and place in shallow pans to aid in cooling

{CCP 4}: Hold stock at 135 degree F. or higher until ready to add to recipe. Document on the temperature log according to SOP IVL01-0026.

{CCP 5}: Visually inspect all dry ingredients for physical contaminants. If heating, heat to 135 degrees F. or higher for 15 seconds.

{CCP 6}: Hold product under proper refrigeration according to SOP IVL01-0026 until ready to use in the recipe.

{CCP 7}: Reheat chicken mixture to 165 degrees F. for a minimum of 15 seconds. Document on the temperature log according to SOP IVL01-0026. -

{CCP 8} Hold chicken for hot service at 135 degrees F. or higher. Document on temperature log.

{CA}: If product falls below 135 degrees F. then reheat product to 165 degrees F. for a minimum of 15 seconds. Having this CA does not negate the importance of maintaining temperatures at or above 135 degrees F. on the serving line.

{CCP 9}: Progressive-cooking techniques should minimize waste of product, therefore limiting the amounts of product that will need to be discarded.

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CCP Notes:

CCP = Critical Control Point CA = Corrective Action