

# Teriyaki Chicken

Meat

Main Dishes

D-12

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lemon juice		1/2 cup		1 cup	1. In a bowl, whisk together lemon juice, soy sauce, vegetable oil, catsup, pepper, and garlic powder. Whisk until smooth, then set aside.
Soy sauce		1/4 cup 2 Tbsp		3/4 cup	
Vegetable oil		1/3 cup		2/3 cup	
Catsup		1/4 cup		1/2 cup	
Black pepper		1/4 tsp		1/2 tsp	
Garlic powder		1/4 tsp		1/2 tsp	
Skinless chicken drumsticks OR	5 lb 13 oz	25 each	11 lb 10 oz	50 each	2. Place 25 chicken pieces in each lightly greased half-steamtable pan (12" x 10" x 2 1/2"). Pour 1 1/4 cups of marinade evenly over each pan of chicken. Cover and refrigerate overnight.
Skinless chicken thighs	5 lb 13 oz	25 each	11 lb 10 oz	50 each	
					3. To Bake: Conventional Oven: 350 degrees F, 65 minutes Convection Oven: 325 degrees F, 60 minutes Bake until golden brown.
					CCP Heat to 165 degrees F or higher for at least 15 seconds.
					4. CCP Hold for hot service at 140 degrees F or higher.

SERVING:	YIELD:	VOLUME:
1 portion provides 1 1/2 oz of cooked poultry	<b>25 Servings:</b> 6 lb	<b>25 Servings:</b>
	<b>50 Servings:</b> 12 lb	<b>50 Servings:</b>

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## Nutrients Per Serving

<b>Calories</b>	108	<b>Saturated Fat</b>	1.1 g	<b>Iron</b>	.7 mg
<b>Protein</b>	13 g	<b>Cholesterol</b>	41 mg	<b>Calcium</b>	7 mg
<b>Carbohydrate</b>	1 g	<b>Vitamin A</b>	11 RE/55 IU	<b>Sodium</b>	322 mg
<b>Total Fat</b>	5.4 g	<b>Vitamin C</b>	2 mg	<b>Dietary Fiber</b>	0 g