

Chicken Barbecue Sandwich

Meat-Vegetable-Grains/Breads

Sandwiches

F-02

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh celery, 1/4" dice	4 oz	3/4 cup	8 oz	1 1/2 cups	1. In a pot, saute celery and onions in oil until tender, about 5 minutes.
*Onion, minced OR	4 oz	3/4 cup	8 oz	1 1/2 cups	
Dehydrated onion flakes		1 Tbsp		2 Tbsp	2. Add tomato sauce, brown sugar, Worcestershire sauce, mustard, vinegar, and garlic salt to the vegetables. Bring to a boil over medium heat. Reduce heat and simmer, uncovered, for 15 minutes.
Vegetable oil		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Tomato sauce	1 lb 10 oz	3 cups	3 lb 4 oz	1 qt 2 cups	
Brown sugar		2 Tbsp		1/4 cup	
Worcestershire sauce		1 1/2 tsp		1 Tbsp	
Prepared mustard		1 Tbsp		2 Tbsp	3. Add chicken or turkey and stir to blend. Simmer for 30 minutes until chicken or turkey is tender.
Vinegar		1/4 cup 2 Tbsp		3/4 cup	
Garlic salt		1 tsp		2 tsp	CCP Heat to 165 degrees F or higher for at least 15 seconds.
Chicken or turkey, cooked, diced	2 lb 6 oz		4 lb 12 oz		
Hamburger rolls		13 each		26 each	4. CCP Hold for hot service at 140 degrees F or higher.
					Using a No. 8 scoop, portion chicken or turkey on bottom half of hamburger roll. Cover with top half of roll. Cut each sandwich in half.
*See Marketing Guide					

Marketing Guide		
Food as Purchased	For 25 Svgs	For 50 Svgs
Celery	5 oz	10 oz
Onions	4 oz	8 oz

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SERVING:	YIELD:	VOLUME:
1/2 sandwich provides 1 1/2 oz of meat, 1/8 cup of vegetable, and the equivalent of 1 slice of bread	25 Servings: 3 lb 13 oz (filling) 50 Servings: 7 lb 10 oz (filling)	25 Servings: 1 qt 3 cups (filling) 50 Servings: 3 qt 2 cups (filling)

Nutrients Per Serving			
Calories	164	Saturated Fat	1.2 g
Protein	14 g	Cholesterol	36 mg
Carbohydrate	15 g	Vitamin A	36 RE/316 IU
Total Fat	4.9 g	Vitamin C	4 mg
		Iron	1.5 mg
		Calcium	46 mg
		Sodium	396 mg
		Dietary Fiber	1 g