COOKING for KIDS

STANDARDIZED RECIPE

Recipe Name: Baked Rosemary Chicken			
Ingredients	For 50 Servings		Directions
	Weight	Measure	
Chicken, regular drumstick		50 ea.	1. To emulsify, slowly drizzle the oil into the orange juice while whisking. 2. Dip the chicken thighs in the oil mixture and place on a parchment
Oil, vegetable pure		1.5 c.	
Juice, Orange (Hiland)		1 qt.	
Rosemary, ground		½ c.	3. Combine all spices. Sprinkle over the chicken on baking pans.
Garlic powder		2 T.	
Pepper, black ground		2 T.	
			4. Bake at 350°F until internal temperature reaches 165°F. 5. Transfer chicken to steamtable pans to serve.

Serving Size for Grades: K-8 is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 9-12 is: 1 ea. (unit: cup, fl oz, each) Serving Utensil: _____

Meal Pattern Contributions

2 oz meat/alt.

Courtesy of Oklahoma City Public Schools