

BBQ Chicken Drumstick - CACFP

General Information

Recipe #	Category	Source
1974297	Lunch Entree	Local

Ingredients

Name	Quantity	+ Quantity 2
Catsup, low sodium	2/3 c., 2 2/3 tsp.	
Vinegar, cider	1 tbsp., 2 2/3 tsp.	
Mustard, prepared, yellow	1 1/2 tsp. or 1 packet	
Spices, onion powder	2/6 tsp.	
Sugars, brown	1 tbsp., 1 1/3 tsp. packed	
Spices, celery seed	2/6 tsp.	
Spices, pepper, black	< 1/6 tsp. ground	
Chicken Drumstick, Uncooked, CN, 2M, 53/4.5oz, 15#, Tyson, 10009900928	6 drumstick	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. In a large pot on medium heat, combine catsup, vinegar, mustard, onion powder, brown sugar, celery seed, and black pepper. Simmer for 15-20 minutes until thickened.
2. Lay chicken legs on sheet trays and spray chicken drumsticks with oil spray.
3. Roast chicken in 350 degree F oven for 25-30 minutes or until internal temperature reaches 165 degrees F.
4. Remove from the oven and brush chicken generously on all sides with BBQ sauce. Bake in oven for additional 5 minutes. Hold hot for service.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.



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Serving Size	Yield
1 Drumstick	6.00

Nutrition Facts

Serving Size 1 Drumstick (126 gm)

Amount Per Serving	% Daily Value*
Calories	158.247
Total Fat 6.105 gm	9.393%
Saturated Fat 2.010 gm	10.052%
Trans Fat 0.000* gm	
Cholesterol 85.000 mg	28.333%
Sodium 86.240 mg	3.593%
Total Carbohydrate 12.473 gm	4.158%
Dietary Fiber 0.188 gm	0.751%
Total Sugars 10.185 gm	
Includes 3.202 * gm of Added Sugars	
Protein 16.427 gm	32.855%
Vitamin A 8.556* mcg RAE	0.951%
Vitamin C 1.396 mg	2.327%
Vitamin D 0.100 mcg	0.5%
Calcium 11.500 mg	1.15%
Iron 0.528 mg	2.935%
Potassium 284.816 mg	6.06%
Saturated Fat % of Calories	11.434 %
Added Sugar % of Calories	8.093 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Added Sugar Limitations

Not applicable.

Vendors

Tyson Foods, Inc. 

Dates

Last Updated

12-19-2025

Created

09-15-2025

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