

BBQ Chicken Drumstick - NSLP

General Information

Recipe #	Category	Source
1974298	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Catsup, low sodium	1 gal., 2 qt.	
Vinegar, cider	1 qt.	
Mustard, prepared, yellow	1 c. or 1 packet	
Spices, onion powder	¼ c.	
Sugars, brown	1 pt., 1 c. packed	
Spices, celery seed	¼ c.	
Spices, pepper, black	2 tsp. ground	
Chicken Drumstick, Uncooked, CN, 2M, 53/4.5oz, 15#, Tyson, 10009900928	200 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
2 Drumsticks	100.00

Nutrition Facts

Serving Size 2 Drumsticks (252 gm)		
Amount Per Serving		
Calories		316.494
		% Daily Value*
Total Fat	12.211 gm	18.786%
Saturated Fat	4.021 gm	20.104%
Trans Fat	0.000* gm	
Cholesterol	170.000 mg	56.667%
Sodium	172.480 mg	7.187%
Total Carbohydrate	24.946 gm	8.315%
Dietary Fiber	0.376 gm	1.502%
Total Sugars	20.370 gm	
Includes 6.403* gm of Added Sugars		
Protein	32.855 gm	65.709%
Vitamin A	17.112* mcg RAE	1.901%
Vitamin C	2.792 mg	4.654%
Vitamin D	0.200 mcg	1%
Calcium	23.000 mg	2.3%
Iron	1.057 mg	5.87%
Potassium	569.632 mg	12.12%
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	2 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

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09-15-2025

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Edit Recipe