

Honey-Lemon Chicken

Makes: 50 or 100 servings

Ingredients	50 Servings		100 Servings	
	Weight	Measure	Weight	Measure
Water		1 qt		2 qt
Honey	1 lb 7 oz	2 cups	2 lb 14 oz	1 qt
Lemon juice		1 cup		2 cups
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp
Raw chicken thighs, with bone with skin (approximately 4 oz each)	14 lb 12 oz	50 each	29 lb 8 oz	100 each

Directions

1. Combine water, honey, lemon juice, salt, and pepper in a bowl. Set aside for step 5.
2. Remove skin from thighs. Discard. Place 25 chicken thighs in each steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
3. Bake: Conventional oven: 400° F for 20 minutes. Convection oven: 375° F for 20 minutes.
4. Drain fat and discard.
5. Pour 3 1/2 cups of honey-lemon mixture over each pan of chicken thighs.
6. Bake until golden brown: Conventional oven: 350° F for 15 minutes. Convection oven: 325° F for 15 minutes. CCP: Heat to 165° F or higher for at least 15 seconds.
7. For glazed appearance, baste after 10 minutes. CCP: Hold for hot service at 135° F or higher.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	124	
Total Fat	6.26 g	
Protein	14.93 g	
Carbohydrates	1.05 g	
Dietary Fiber	0 g	
Saturated Fat	1.74 g	
Sodium	236 mg	

Meal Components

Meat / Meat Alternate 2 ounces