

Chicken Barbecue Sandwich

| Ingredients | 24 Servings | | 48 Servings | | Directions |
|---|-------------|---------------------------------|-------------|-----------------------------|---|
| | Weight | Measure | Weight | Measure | |
| *Fresh celery, 1/4" diced | 4 oz | 1 cup | 8 oz | 2 cups | 1. In a pot, sauté celery and onions in oil until tender, about 5 minutes. 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. 3. Add chicken or turkey and stir to blend. Simmer for 30 minutes. CCP: Heat to 165° F. 4. CCP: Hold for hot service at 140° F or warmer. Using a No. 8 scoop (1/2 cup), portion chicken or turkey mixture on bottom half of hamburger roll. Cover with top half of roll. Cut each sandwich in half. Portion is 1/2 sandwich. |
| *Fresh onions, chopped OR Dehydrated onions | 4 oz | 3/8 cup OR 1/4 cup 2 Tbsp | 8 oz | 1 1/3 cups OR 3/4 cup | |
| Vegetable oil | | 1 Tbsp 1 tsp | | 2 Tbsp 2 tsp | |
| Canned tomato sauce | 1 lb 10 oz | 3 cups | 3 lb 4 oz | 1 qt 2 cups | |
| Brown sugar, packed | | 2 Tbsp | | 1/4 cup | |
| Worcestershire sauce | | 1 1/2 tsp | | 1 Tbsp | |
| Prepared yellow mustard | | 1 Tbsp | | 2 Tbsp | |
| White vinegar | | 1/4 cup 2 Tbsp | | 3/4 cup | |
| Garlic salt | | 1 tsp | | 2 tsp | |
| *Cooked chicken or turkey, chopped | 2 lb 8 oz | | 4 lb 12 oz | | |
| Enriched hamburger rolls (at least 1.8 oz each) | | 12 each | | 24 each | |

* See Marketing Guide

| Marketing Guide for Selected Items | | |
|------------------------------------|-------------|-------------|
| Food as Purchased for | 24 Servings | 48 Servings |
| Celery | 5 oz | 10 oz |
| Mature onions | 5 oz | 10 oz |

Chicken Barbecue Sandwich

Meat-Vegetable-Grains/Breads

Sandwiches

F-02

| | | |
|--|-----------|------------|
| Chicken, whole, without neck and giblets | 7 lb | 13 lb 4 oz |
| OR | OR | OR |
| Turkey, whole, without neck and giblets | 5 lb 6 oz | 10 lb 2 oz |

| SERVING: | YIELD: | VOLUME: |
|---|--|---|
| ½ sandwich provides 1 ½ oz of cooked poultry, ¼ cup of vegetable, and the equivalent of 1 slice of bread. | 24 Servings: 3 lb 13 oz (filling) | 24 Servings: 3 quarts (filling) |
| | 48 Servings: 7 lb 10 oz (filling) | 48 Servings: 1 gallon 2 quarts (filling) |
| Edited 2014 | | |

| Nutrients Per Serving | | | |
|-----------------------|---------|----------------------|---------|
| Calories | 171 | Saturated Fat | 1.32 g |
| Protein | 15.28 g | Cholesterol | 40 mg |
| Carbohydrate | 14.99 g | Vitamin A | 331 IU |
| Total Fat | 5.38 g | Vitamin C | 4.5 mg |
| | | Iron | 1.53 mg |
| | | Calcium | 45 mg |
| | | Sodium | 433 mg |
| | | Dietary Fiber | 1.1 g |