

# BBQ CHICKEN - LUNCH

7/11/2024 Plate: Dapple Rectangle

To Go: 3 Compartment

## STEP #1: INGREDIENTS

**1 each** Lunch Rotisserie Chicken ([White Meat](#) | [Dark Meat](#))

**1 vz** **BBQ Sauce**

## STEP #2: INGREDIENTS

**1 vz** **BBQ Sauce**

**To brush** **BBQ Sauce**

## SETUP / GARNISH

**2 each** **Choice of Side**

## STEP 1: TO COOK

- Ladle** 1 vz of BBQ Sauce onto the chicken, then **brush to coat**.

**NOTE: Make sure the entire surface of the chicken is evenly coated with the BBQ sauce. Add a little more if needed.**

## STEP 2: TO COOK

- Place the sauced chicken on the grill with the skin side down.**
- Ladle** 1 vz of BBQ Sauce on the inside of the chicken, and **brush to coat**.
- Allow to cook for approximately 2 minutes, or until grill marks appear.**
- Flip and **brush exterior** of chicken with BBQ Sauce.
- Do not plate the chicken until the ticket is ready to be sold.**  
**NOTE: It is acceptable to CUT chickens and store them in the warming drawer as they are ordered, but they cannot be GRILLED, SAUCED, and PLATED until they are needed.**

## SET UP / GARNISH

**Reference the white or dark meat lunch preparation linked above.**

**NOTE: First side is served on the left of the plate, on top of a beverage napkin.**

**NOTE: Second side is served off the plate.**

**NOTE: If no sides goes on the plate, see picture for plating.**

