

BBQ CHICKEN - DINNER

9/25/2024

Plate: Dapple Rectangle

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/2 each [Rotisserie Chicken](#)

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

1. Place a deli sheet on the cutting board.
2. Remove a chicken from the warming drawer, and place it on the deli sheet.
NOTE: It is acceptable to use a 1/2 Rotisserie Chicken with missing or torn skin, but at least 75% of the skin must be intact.
3. Using poultry shears, cut and remove the elastic chicken tie.
4. Cut the whole bird in half so that one half of the bird has the keel.
5. Remove the backbone, the tail and tailbone, and excess fat and skin from the tail area.
NOTE: Immediately return the other half of the chicken to the warming drawer. DO NOT STACK CUT CHICKENS!
6. Separate the 1/2 chicken into a breast portion and a leg/thigh portion.
7. **Ladle** 1 vz of BBQ Sauce onto 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

1. **Place the sauced chicken on the grill with the skin side down.**
2. **Ladle** 1 vz of BBQ Sauce on the inside of the chicken, and **brush to coat**.
3. **Allow to cook for approximately 2 minutes, or until grill marks appear.**
4. Flip and **brush exterior** of chicken with BBQ Sauce.
5. **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 SAUCED and PLATED until they are needed.

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SETUP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Place the breast portion of the sauced chicken in the center of the plate.
2. Lean the leg/thigh portion against the breast portion with the leg bone pointing down.

NOTE: The breast must face the guest.

NOTE: Both side items are served off the plate.

