

OVEN BAKED CHICKEN THIGHS

11/09/2012

Yield: 2 pans (10 pounds raw = 5.3 pounds cooked)

Shelf Life: 3 days

Equipment: 325° pre-heated convection oven, oven thermometer, colander, large mixing bowl, scale, dry measuring cup, gloves, 2 half-size sheet trays, aluminum foil, timer

Ingredients

10 pounds Chicken Thighs

1 wz Kosher Salt

1/2 cup Taste Buds Chicken Rub

****ONLY 10 POUNDS CAN BE SEASONED AT ONE TIME****

Procedure

1. Preheat oven to **325°**
2. Place 10 pounds of chicken thighs in a colander to drain the excess liquid, then transfer the chicken thighs into a large mixing bowl.
3. Evenly sprinkle the salt and chicken rub over the chicken thighs.
4. Using gloved hands, tumble until the seasoning is evenly distributed.
NOTE: Make sure there are no unseasoned areas or hot spots.
5. Spread out the seasoned chicken thighs on 2 half-size sheet trays.
NOTE: Each sheet tray must contain 5 pounds of thighs.
6. Wrap the pans tightly with aluminum foil, then bake in a 325° oven for **25 minutes**.
Set a timer.
7. When the timer sounds, remove the chicken thighs from the oven, and check the chicken in the center of the pans to ensure they have been fully cooked.
NOTE: If the internal temperature is less than 180°, return the chicken thighs to the oven until that temperature is reached.
8. Once the chicken is fully cooked, place the trays in the walk-in to cool.
9. As soon as the chicken thighs have fully cooled (40°), they must be portioned in accordance with the Chicken Portions (Oven Baked) recipe.

C: Light to dark tan with visible specks

T: Moist, but not slimy

F/A: Cumin spice aroma; Salty spice cooked chicken flavor

HR: Half sheet tray; Refrigerated

SL: 3 days