



Teriyaki Baked Chicken



PROCEDURE



Important: Use any pineapple juice saved from opened cans of pineapple along with the teriyaki glaze to make the Teriyaki-Pineapple mix or order pineapple juice from Jacmar.



Teriyaki-Pineapple mix shelf time is good for 14 days in refrigeration.

Teriyaki-Pineapple Mix	
Ingredients	Measurement
Pineapple juice	1 cup
Teriyaki Glaze	2 cups
Tools	
Measuring Cup	1
Whisk	1



Important: Before preparing baked chicken make sure to use the raw chicken according to the FIFO storage method, **remember first in, first out.**



Pre-seasoned uncooked chicken shelf life is good for 24 hours under refrigeration.
Shelf Time on the line: 120 min
Any remaining product, after buffet has closed, needs to be discarded.

One Buffet Portion	
Ingredients	Measurement
Leg and Thigh Raw Chicken. (pieces)	16 pcs.
Teriyaki-Pineapple Mix	1 cup
Teriyaki Glaze	
Tools	
Large Deep-Dish Pan	1
Silicon Paper	1
Squeeze Bottle	1
Aluminum Foil	

PREPARATION INSTRUCTIONS

1. Use food handler gloves  place chicken pieces in a single layer in a large deep-dish pan.



2. Add one cup of Teriyaki-Pineapple mix ensuring each piece of chicken has an even coat of the mix.





3. Place silicon paper on top of chicken (the paper will keep the top of the chicken from burning and sticking to foil).
4. Place a sheet of foil, large enough to cover entire pan, over the silicon paper and seal.



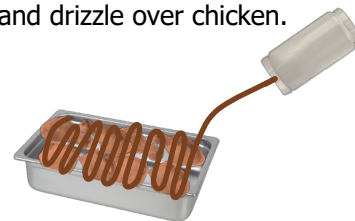
5. Bake covered at 475-500°F for 40-45 minutes or until chicken reaches internal temperature of >165°F.



6. Carefully using hot pad gloves  to prevent burns remove from oven. Keep the hot pad gloves on and carefully remove foil and silicon paper.
7. Place uncovered chicken in the pan back in the oven for a few minutes to get a golden-brown color on the chicken **(it will burn easily so keep a close eye on it)**.
8. Carefully using hot pad gloves  remove from oven.
9. Use tongs and transfer cooked chicken to buffet insert pan.



10. Use a squeeze bottle filled with teriyaki glaze **(not the mix)** and drizzle over chicken.



11. Serve and hold as you would baked chicken. Ensure to keep the chicken covered while in warmer to avoid drying it out.
12. Refill any chicken when necessary.

Important: Cover, label, and keep the chicken in the warmer until use.

