

Recipe Name:	Baked Lemon Pepper Drumstick
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Drumsticks		Tyson		Meat
Fresh Garlic		Sysco		Vegetable
Lemon Pepper Seasoning		Sysco		Seasoning
Salt		Sysco		Seasoning
Onion Powder		Sysco		Seasoning
Garlic Powder		Sysco		Seasoning
Oil		Sysco		Fat

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.

*Include if applicable: **Cooking details***

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)*

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

1: Take chicken drumsticks out of the packaging

2: Place drumsticks in the bowl and add dry spices and oil. Ensure that it is all evenly coded

3: Place chicken on a sheet pan. 50 per pan. Cook in a 375-degree oven

4: Turn at least once until internal temperature is at 165 degrees

5: Add heated Lemon Pepper Sauce

6: Put them into a 2-inch hotel pan

7: Wrap in plastic wrap until serving

Yield:	50
Recipe #:	22