

Menu:

BBQ Chicken (leg quarters and special order breast)
Roasted Red Potatoes
Green Beans
Dinner Roll
Desserts (TLC donations)
Sweet Tea, Lemonade

Supplies

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|-----------------------------------------------|-------------------------------------------|
| Potatoes | 40 pounds red potatoes |
| Olive Oil | 1 bottle |
| Lipton Onion Soup Mix | 6 boxes |
| Salt | 1 pounds |
| Tea Bags | 1 large Family size. 1-2 gallon sweet tea |
| Lemonade | 1 large container or 1-2 gallon pre-made |
| Chicken Leg Quarters, 10# bag (Food Lion) | 70-80# |
| Chicken Breast- per order | |
| Rolls, per ticket sales | |
| Ed Grace Secret sauce | |
| Charcoal | 2 large bags |
| PAM Gill spray | 1 can |
| Lighter Fluid | 1 can |
| Toilet Bowl Brush (for basting) | 2 |
| Desserts- finger (cookies, bars- no frosting) | TLC |
| Large Aluminum Pans (potatoes, green beans) | 12 |
| Dispo Gloves | 1 box |
| Large trash bags, no scent | 1 box |
| Take out containers (Webrestaurant)PN | As needed |
| Heavy duty plates, napkins, cups, silverware | |

Equipment & tools:

| | |
|--------------------------|------------------------------|
| Chicken Picker | Scissors |
| Large grilling fork | Hot Gloves |
| Lighter | 2 coolers for cooked chicken |
| Digital meat thermometer | Serving utensils |

Potatoes Prep:

- Wash the potatoes
- Cut potatoes into quarters and then cut again. Depends on the size of the potato.(they cook quicker in smaller pieces because there are so many in the large pan).
- For 1 large foil pan I use 3 envelopes of Lipton onion soup mix and about 1/2 cup of olive oil. Add salt and pepper. Mix together well.
- Cover with foil for first 40 min or so then remove foil. Cook about 1.5 hrs to 2 hrs at 350°F to 400 °F. Stir occasionally.
- Always double pans because of weight. 40-to 45 pounds of potatoes usually cook better if put into 5 pans.

Chicken Prep & Cooking (assuming serving time is 5PM)

- Initially start the grill using ¾ of a bag of charcoal
- Plan for 20-30 minutes to prepare the charcoal
- Salt the chicken leg quarter on non-fat side while the charcoal is heating (20-60 minutes prior to cooking)
- Cook the chicken legs for approx. 2 hours.
 - Usually flip chicken legs after approx. 1 hours
 - Baste chicken legs after flipping and continue until chicken cooked
- Cook the chicken breast approx. 1.5 hours
 - Flip breast and begin basting after 30 minutes, and continue until chicken is cooked
- Monitor the cookers exhaust temperature (225-275°F), adjust exhaust as needed
- Monitor the charcoal and add as needed
- Baste the chicken legs using the toilet brushes after approx. 1.5 hours.
- Chicken final temperatures: Legs (165-170°F) and breast (155-160°F)
- Place cooked chicken in coolers lined with garbage bags to keep warm)

Time Line based on 5PM serving

12 noon- prepare the potatoes

2 PM- begin roasting potatoes

1:30 PM- Start charcoal and begin prepping chicken

2-3:30 PM- Cook Chicken legs only

3:00 PM- begin basting legs

3:30 PM- begin cooking chicken breast

3:30 PM- Prep area (arrange tables, etc)

4:30-4:45- Potatoes, Green Beans, desserts arrive

5-6:30 PM Food Service

Volunteers:

Preparing potatoes- cutting and cooking

Plating

Collected tickets and money

Cookers
Set-up
Clean-up

Comments:

- Even though we are allowing eat-in as well as take-out, I suggest we (volunteers) do the plating to minimize handling of food and for portions.
- Stacy Courter green beans-
- Food Service from 5-6:30 PM