

CHAR SIU GLAZED CHICKEN LEGS

YIELD: 100 servings

Chef Ryan Eckles

Simple, fast, and delicious. This sticky sweet recipe is quick to pull together and tastes like it took hours to prepare. Make the Char Siu sauce days in advance to save on time and let the legs relax with the sauce before popping them in the oven. Baste with the vinegar/Char Siu glaze and garnish with some fresh scallions.

INGREDIENTS

- 100 servings of Chicken Legs
- 9 cups Char Siu sauce
- ¼ cup Cider vinegar
- 2 cups, Scallions cut for garnish

DIRECTIONS

1. Heat oven to 375 degrees. Reserve 1/3 of Char Siu sauce and mix with cider vinegar for basting after cooking. Use remaining sauce and marinate legs for up to 24 hours and at least 30 minutes.
2. Place legs with space between on parchment lined sheet-pans. Cook for 45-60 minutes or until internal temperature reads 165 degrees. Remove from oven and brush with remaining sauce. Garnish with chopped green onions, transfer to hotels and serve or keep warm, .

RECIPE NOTES - CHAR SIU GLAZED CHICKEN LEGS

Recipe credits as 2 oz. M/MA from a 7oz bone-in, skinless leg

Nutritional information per serving*: 155 calories; 1.354 g sat. fat; 307.109 mg sodium; 6.127 g carbohydrates

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*