

# Crispy Baked Chicken • 50 servings (1 drumstick)

INGREDIENTS	WEIGHT	MEASURE	METHOD	NOTES
Prepared ranch dressing		3 cups	<ol style="list-style-type: none"> <li>Whisk together dressing and eggs in a 5-quart bowl. Add chicken and turn to coat. Cover and refrigerate at least 3 hours or overnight.</li> </ol>	
Eggs		4 large		
Chicken drumsticks, 3 oz each	9 lb 6 oz	50 total		
Vegetable oil		¼ cup	<ol style="list-style-type: none"> <li>Preheat convection oven to 350°F or conventional oven to 375°F. Coat a full sheet pan and a half sheet pan with oil.</li> </ol>	
Whole-wheat panko breadcrumbs	1 lb 2 oz	2 qt	<ol style="list-style-type: none"> <li>Mix breadcrumbs, garlic powder, onion powder, poultry seasoning, salt and pepper in a 4-inch full hotel pan.</li> </ol>	
Garlic powder		2 Tblsp		
Onion powder		2 Tblsp		
Poultry seasoning		2 Tblsp		
Kosher salt		2 tsp		
Ground black pepper		2 tsp		
			<ol style="list-style-type: none"> <li>Remove the chicken from the marinade, letting excess drip off. Coat in the breadcrumb mixture, then place on the prepared sheet pan, allowing at least ½-inch between each piece.</li> </ol>	
			<ol style="list-style-type: none"> <li>Bake until internal temperature reaches 165°F, about 1 hour.</li> </ol>	
			<ol style="list-style-type: none"> <li>Hold in a dry warming box or warming pan, loosely covered so steam can escape (steam will make chicken soggy), for up to 2 hours.</li> </ol>	