



TO SERVE CADETS - RECIPES

Chicken Teriyaki

Yield: Makes approximately 120 servings.

Ingredients:

- 40 lbs. boneless skinless chicken thighs
- 2 gallons Teriyaki Sauce / Glaze

1. Place parchment paper on an aluminum sheet pan or oil the sheet pan. Place the chicken thighs on the pan close but not touching each other. Spray with Pam. Put in 350-degree oven. Turn after 15 minutes. Remove when thighs have some color and liquid is clear when the thigh is pierced. The temp inside the thighs should be at least 165 degrees.
2. Put the cooled chicken thighs into pans and refrigerate if cooked earlier in the day.
3. Spray an aluminum hotel pans with Pam. Put the cooked thighs in layers into an aluminum hotel pan. After each layer, pour some bottled Teriyaki Sauce / Glaze over the meat. You can put about three layers in a pan. Do not worry about getting sauce on every area.
4. Put into 350-degree oven for approximately 45 – 1 hour depending on if the meat was previously refrigerated.
5. Variations. Repeat recipe with either bottled Barbecue Sauce or Sweet & Sour Sauce. If using Sweet & Sour Sauce, add some pineapple chunks, sauteed onion and bell pepper chunks for more flavor and color.
6. The chicken can also be chopped into smaller pieces before panning with the sauce.
7. Serve the meat dish with steamed rice on the side or over the top of the rice.

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