

PLANNING

SLEEZY CHICKEN BARBECUE B Jones

CHICKENS ONLY

Order the number of chicken halves desired. If ordering through the Bloss Holiday, order on the Monday preceding the scheduled Saturday barbecue. Charcoal: order (also available through the Bloss Holiday) 1# per chicken half ordered. Divide it evenly between lump and briquette charcoal.

Lighter fluid: order 2 bottles

Large insulated coolers OR Galvanized steel cans (20 gallon cans work the best) each container holds about 100 chicken halves

**Aluminum foil, heavy duty; to line the containers (Reynolds foil, heavy duty, 18" x 500', #624)

CHICKENS (see above), BAKED BEANS, MACARONI SALAD AND ROLLS

The starred items can be purchased at a Sam's Club; all other items can be purchased at the Bloss Holiday.

** 8# elbow macaroni

** 8# brown sugar

** 1 gallon mayonnaise (Bakers & Chefs Extra Heavy mayonnaise, Hotel & Restaurant Quality (has a red label))

** 3# bacon

** Aluminum pans (for beans) (Reynolds - 10 units per package, #SA1174, full size steam table containers)

** 3 compartment hinged lid carryout containers, 9" X 9" X 3 3/8", 100 per package

5 doz. eggs

3 bunches celery

3# carrots

3# onions

8 oz. mustard

16 oz. sweet pickles

1/2 cup sugar

1/2 Tablespoon salt

1/2 Tablespoon pepper

Forks (to give to those who are "eating on the run/at work/etc")
Napkins (to give to those who are "eating on the run/at work/etc")
Plastic grocery bags (to give to those who buy 3 or more dinners, are elderly, etc)
Split dinner rolls (MUST BE ORDERED on Monday before the bbq) (each package contains 16 rolls; order enough for a roll per chicken half; the count doesn't come out exactly, so, be close but less than the number of chickens being cooked)
Containers large enough to hold the salad
Long table from which to sell dinners
Garbage bag (or use one of the carryout container plastic bags as a garbage bag)
Spray cleaner to clean the table afterwards
Paper towels to clean messes during serving
Apron for the person getting the chickens out of the containers
Heavy gloves for handling the hot chickens
\$100 for change (get about \$50 in ones, and the same in fives)
Change box (shoebox with lid works well)
Notepad and pencil/pen
Tarp or large piece of plastic to set the chicken containers on (to prevent leaving grease marks on the sidewalk)
Two large serving spoons
Plastic serving gloves for the person handling the rolls