

≡ RUM AND COLA FUNNY BONES™ ≡

A dark rum and cola-braised Pierce Chicken® Funny Bones™ brings a delicious world of possibilities to the menu.

"A signature sauce, particularly one with a unique or flavorful name, can influence many consumers to purchase an item."

Technomic, Flavor Consumer Trend Report, 2013.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 401g Amount Per Serving		% Daily Value*
Calories:	850	
Total Fat:	9g	14%
Cholesterol:	165mg	10%
Sodium:	2290mg	95%
Total Carbs:	72g	24%
Dietary Fiber:	2g	8%
Sugars:	57g	
Protein:	36g	

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS

Pierce Chicken® Funny Bones™ (Code #41270)	10 pounds (2 bags)
Rum and cola sauce (recipe provided)	1 gallon

METHOD

To make one serving:

1. Place Funny Bones™ in 2 hotel pans coated with cooking spray; pour rum and cola sauce over Funny Bones™.
2. Cover and bake at 350°F for 30 minutes.
3. Uncover; bake 10 minutes longer or until a thermometer inserted into the chicken reads 165°F.
4. Serve Funny Bones™ with cooking sauce.

RUM AND COLA SAUCE

Sweet onion, ¼-inch dice	3 quarts	Red wine vinegar	1 quart
Vegetable oil	2 tablespoons	Vanilla extract	½ cup
Coca-Cola®	3 gallons	Salt	2 tablespoons
Dark rum	1 gallon	Ground cinnamon	4 teaspoons
Coffee, brewed	1½ quarts	Ground nutmeg	4 teaspoons
		Ground cloves	1 teaspoon

Makes 1 gallon:

1. Sauté onion in oil in a stockpot for 10 minutes or until golden brown.
2. Add remaining ingredients; bring to a simmer and cook for 1 hour or until reduced to 1 gallon.
3. Remove from heat; cool.
4. Purée, using an emersion blender, until smooth.