



Recipe Name: Meatballs in Asian Sauce File No:



Recipe Adapted From:

Variety of sources

Grade Group (s): K-8, 9-12	HACCP Process <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 4 meatballs in sauce	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Water, Cold		1 cup	1. Preheat oven to 350°F. 2. In bowl mix water and cornstarch, stir until dissolved. 3. Add ginger, garlic, and pepper. 4. Heat broth and soy sauce to a low boil, slowly stir in cornstarch mixture. 5. Simmer for 3-5 minutes until thickened. Remove from heat once mixture has thickened. 6. Spray at least 2 large hotel pans with pan release spray. Add frozen meatballs cover, and cook for approximately 30 minutes, until internal temperature is at least 165°F or higher for at least 15 seconds. CCP: Hot hold for service at 135°F or higher.
Sauce, Soy, Low Sodium		1 cup	
Cornstarch		1 cup	
Ginger, Ground		1 tsp	
Garlic, Granulated		¼ cup 2 Tbsp	
Pepper, Ground		1 Tbsp 1 tsp	
Broth, Low Sodium		1 gallon	
Beef Meatballs, WI Pro C402		400 Meatballs	

Meal Component Contribution				Total Yield		
Meat/Meat Alternate: 2 oz eq				Weight:		
Vegetable Subgroups				Number of Pans:		
DG	RO	BPL		Pan Size:		
				Volume:		
S	O	A		Nutrition Analysis Based on Portion Size		
Fruit:				Calories: 205 kcal		
Grains:				Saturated Fat (g): 4.21 g		
Based on USDA Food Buying Guide-RAW				Sodium (mg): 314.79 mg		
				Calculated using NutriKids		

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
 S - starchy O - other A - additional