

BBQ MEATBALL HOAGIE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. of meat/meat alternate, 2 oz. eq. whole grain

NUMBER OF PORTIONS: 32 **SIZE OF PORTION:** 1 hoagie**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 32 SERVINGS)
Meat Balls, #1008	160 meatballs , (32 servings)
Sauce, BBQ, Hickory Smoke, #2253	3 cups
Sugar, Brown, #2024	1/4 cup
Spice Blend MS, Creole, No Salt, #2736	2 teaspoons
Hoagie Bun, WGR, #1230	32 hoagies

DIRECTIONS

- Keep the meatballs frozen until you are ready to heat.
Empty 1 package of meatballs in each steam table pan. Make sure they are in a single layer. Heat the meatballs according to the case or package directions.
Cover the pans and place them in the warmer until ready for service or assembly.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Whisk the BBQ sauce, brown sugar, and Creole Spice Blend together then heat the mixture.
Pour the BBQ sauce mixture over the meatballs. Stir them gently to cover the meatballs with the sauce.
Use immediately, or cover the meatballs and place them in a warmer until ready for the sandwich assembly.
CCP: Hold in warmer at 135 degrees F or warmer until ready for assembly.
- SANDWICH ASSEMBLY:**
 - Place 24 bottom portions of each hoagie bun on each sheet pan, 4 down and 6 across.
 - Portion 5 BBQ meatballs with sauce onto the bottom half of the hoagie.
 - Cover the meatballs with the top portion of the hoagie. Prepare the sandwiches as close to service as possible to prevent a soggy bun.
 - Hoagies may be wrapped in deli paper, waxed paper, foil wrap, plastic wrap, or placed in sandwich bags.
 - Place each hoagie in steamtable pans (12" x 20" x 2½") lined with pan liners.
 - Prepare in batches to maintain quality.

Serve immediately, or cover the pan with a lid, foil, or plastic wrap. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion 5 meatballs and sauce with a 6 ounce spoodle on each split hoagie bun per serving. Each portion provides 2 oz. eq. of meat/meat alternate and 2 oz. eq. whole grain.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. For best quality, assembled sandwiches should be discarded. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

SERVING NOTES

Optional instructions: Sandwiches may be assembled on the service line.

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NUTRIENTS PER SERVING

Calories	379	Dietary Fiber	4.00 g	Sodium	661.56 mg	Sat. Fat	6.00 g
Carbohydrates	41.77 g	Protein	19.00 g	Total Fat	16.00 g	Trans Fat	0.00 g