

KOREAN BBQ MEATBALLS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. of meat/meat alternate

NUMBER OF PORTIONS: 32 **SIZE OF PORTION:** 5 meatballs

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 32 SERVINGS)
Meat Balls, #1008	160 meatballs
Sauce, Korean BBQ, Frozen, #1705	1 bag

DIRECTIONS

- Keep the meatballs frozen until ready to heat. Empty 1 package of the meatballs in a steamtable pan. Heat them according to the case or package directions.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Heat one bag of Korean BBQ sauce for every 10 pounds of meatballs. The sauce can be heated in a steamer or in a boiling water bath according to package directions.
- Pour one package of Korean BBQ sauce over 1 bag of meatballs in a steamtable pan. Stir gently to cover meatballs with sauce. Heat the meatballs and sauce according to package or case directions.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Use immediately, or cover the meatballs and place them in the warmer until service.
 CCP: Hold at 135° F or higher.
- Portion 5 meatballs and sauce with a 6 oz. spoodle for one portion. Each portion provides 2 oz. eq. of meat/meat alternate.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. 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.

NUTRIENTS PER SERVING

Calories	277	Dietary Fiber	1.00 g	Sodium	705.00 mg	Sat. Fat	6.00 g
Carbohydrates	24.00 g	Protein	14.00 g	Total Fat	14.00 g	Trans Fat	0.00 g