

Swedish Turkey Meatballs w/Sauce

Portion Size: 4-1 oz Meatballs

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Ingredients	24 Servings	48 Servings	96 Servings
Meatballs, .5oz, Chicken/Turkey Frz, FC	6 lbs	12 lbs	24 lbs
Oil, Vegetable	½ cup	1 cup	2 cups
Flour, All Purpose	1 cup	2 cups	1 qt
Paprika	1 Tbsp	2 Tbsp	¼ cup
Salt, Iodized	1 Tbsp	2 Tbsp	¼ cup
Pepper, Black Ground	1 Tbsp	2 Tbsp	¼ cup
Water, boiling	2 qt	1 gal	2 gal
Sour Cream, Bulk	3 cups	1 qt 2 cups	3 qt

Pan Size:

Oven Temperature: 350°F

Description: 3 oz, Fzn meatballs

Variations:

CCP Thawing:

Recipe Number: 85249

Allergies: Black Pepper, Dairy, Gluten, Milk, Soy, Wheat

IDDSI:

CCP--Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines.

1. Follow manufacturer's instructions for heating meatballs. Once heated, place in a steam table pan and place in oven to keep warm until sauce is made.

CCP: Maintain 135°F or above.

To make Sauce:

2. Combine oil, flour, paprika, salt and pepper in a large sauce pan and cook over medium heat until sizzling.
3. Carefully stir in hot water and sour cream and mix until smooth and heated through.
4. Pour sauce over cooked meatballs and return to the oven, stirring occasionally until heated through and internal temperature reaches 165°F.
5. To Serve: Portion 4 meatballs with 2 oz of sauce over the top.

CCP: Maintain 135°F or above.

CCP—Cool—Product must reach 70°F or less within 2 hours and 41°F or below within 4 hours. Total cooling time should not exceed 6 hours. Separate into shallow pans as needed for proper cooling. Cover, Label & Date.

CCP--Reheat (one time only) to >165* F. for at least 15 seconds within 2 hrs.