

**CANNONBALL SANDWICH (MEATBALL)**

**Yield** 100

**Portion** 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
417 cal	40 g	28 g	15 g	92 mg	980 mg	150 mg

**Ingredient**

BEEF,GROUND,BULK,RAW,90% LEAN  
 ONIONS,FRESH,CHOPPED  
 BREADCRUMBS,DRY,GROUND,FINE  
 EGGS,WHOLE,FROZEN  
 SALT  
 PEPPER,BLACK,GROUND  
 ROLL,FRENCH  
 SAUCE,PIZZA,CANNED

**Weight**

20 lbs  
 2-1/3 lbs  
 2-1/8 lbs  
 12-7/8 oz  
 3 oz  
 1/4 oz  
 8-3/8 lbs  
 38-1/2 lbs

**Measure**

1 qts 2-5/8 cup  
 2 qts 1 cup  
 1-1/2 cup  
 1/4 cup 1 tbsp  
 1 tbsp  
 100 each  
 4 gal

**Issue**

2-5/8 lbs

**Method**

- 1 Combine beef, onions, bread crumbs, eggs, salt and pepper; mix lightly but thoroughly.
- 2 Shape into 300 1-1/3 ounce meatballs. Place 100 meatballs on each pan.
- 3 Using a convection oven, bake 12-14 minutes at 350 F. on high fan, closed vent or until browned. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Discard fat.
- 4 Slice rolls in half lengthwise with bottom half thicker than top. Place 3 meatballs on bottom half of each roll. Pour 4 ounces of pizza sauce over meatballs. Cover with top half of roll.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.