

SPAGHETTI WITH MEATBALLS (GROUND BEEF)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
500 cal	66 g	31 g	13 g	87 mg	1590 mg	97 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TOMATOES,CANNED,DICED,INCL LIQUIDS	26-1/2 lbs	2 gal 3-1/2 qts	
TOMATO PASTE,CANNED	9-1/4 lbs	1 gal	
WATER	8-1/3 lbs	1 gal	
ONIONS,FRESH,CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs
SUGAR,GRANULATED	7 oz	1 cup	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
GARLIC POWDER	1 oz	3-1/3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
THYME,GROUND	1/3 oz	2 tbsp	
OREGANO,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
PEPPER,RED,GROUND	1/8 oz	1/4 tsp	
BAY LEAF,WHOLE,DRIED	3/8 oz	12 lf	
BEEF,GROUND,BULK,RAW,90% LEAN	20 lbs		
ONIONS,FRESH,CHOPPED	2-1/3 lbs	1 qts 2-5/8 cup	2-5/8 lbs
BREADCRUMBS	2-1/8 lbs	2 qts 1 cup	
EGGS,WHOLE,FROZEN	12-7/8 oz	1-1/2 cup	
SALT	3 oz	1/4 cup 1 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
WATER,BOILING	66-7/8 lbs	8 gal	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
SPAGHETTI NOODLES,DRY	12 lbs	3 gal 1 qts	

Method

- 1 Combine tomatoes, tomato paste, water, onions, sugar, salt, garlic powder, basil, thyme, oregano, red pepper and bay leaves; mix well.
- 2 Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves.
- 3 Combine beef, onions, bread crumbs, eggs, salt, and pepper; mix lightly but thoroughly.
- 4 Shape into 300 1-1/3 ounce balls. Place 100 balls on each pan.
- 5 Using a convection oven, bake 10-12 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. Remove to serving pan. CCP: Hold for service at 140 F. or higher.
- 6 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.
- 7 EACH PORTION: 3 meatballs, 3/4 cup sauce, 1 cup spaghetti.