

## ORIENTAL TUNA PATTIES

Yield 100

Portion 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
225 cal	20 g	24 g	5 g	105 mg	674 mg	66 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
WATER	3-1/8 lbs	1 qts 2 cup	
SOY SAUCE	1 lbs	1-1/2 cup	
JUICE,LIME	12 oz	1-1/2 cup	
SUGAR,BROWN,PACKED	3-7/8 oz	3/4 cup	
GARLIC POWDER	5/8 oz	2 tbsp	
GINGER,GROUND	3/8 oz	2 tbsp	
PEPPER,RED,GROUND	<1/16th oz	1/8 tsp	
WATER	1 lbs	2 cup	
CORNSTARCH	4-1/2 oz	1 cup	
ONIONS,GREEN,FRESH,SLICED	8 oz	2-1/4 cup	8-7/8 oz
PEANUTS,SHELLED	7-3/4 oz	1-1/2 cup	
FISH,TUNA,CANNED,WATER PACK,INCL LIQUIDS	15-3/8 lbs	2 gal 3-1/3 qts	
BREADCRUMBS	6-1/4 lbs	1 gal 2-1/2 qts	
EGGS,WHOLE,FROZEN	4-1/4 lbs	2 qts	
ONIONS,FRESH,CHOPPED	3 lbs	2 qts 1/2 cup	3-1/3 lbs
CELERY,FRESH,CHOPPED	2-2/3 lbs	2 qts 2-1/8 cup	3-2/3 lbs
HORSERADISH,PREPARED	7-3/8 oz	3/4 cup 2 tbsp	
GARLIC CLOVES,FRESH,MINCED	3-1/4 oz	1/2 cup 3 tbsp	3-3/4 oz
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

**Method**

- 1 Combine water, soy sauce, lime juice, brown sugar, garlic powder, ginger and red pepper. Bring to a boil. Reduce heat.
- 2 Combine water and cornstarch. Blend until smooth. Add to sauce mixture while stirring. Simmer 3 minutes or until thickened.
- 3 Add green onions and peanuts. Stir well.
- 4 Drain tuna; place drained tuna in a mixer bowl. Flake tuna on low speed about 30 seconds or until tuna chunks begin to flake.
- 5 Add bread crumbs, eggs, onions, celery, horseradish and garlic. Mix 2 minutes at low speed or until ingredients are combined. Do not overmix.
- 6 Shape into 100 4-3/4 ounce balls; place 20 balls on each sheet pan. Cover with parchment paper; flatten into patties by pressing down with another sheet pan to a thickness of 1/2-inch. CCP: Refrigerate at 41 F. or lower until ready to grill.
- 7 Grill patties on lightly sprayed 350 F. griddle 4 to 5 minutes per side or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 8 Serve with 2 tablespoons Oriental Sauce. (Recipe O 026 00).

**Notes**

- 1 In Step 7, the patties may be baked in 350 F. convection oven for 20 minutes. CCP: Internal temperature must be heated to 145 F. or higher for 15 seconds on high fan, closed vent.