




Teriyaki Meatballs






PROCEDURE

	<p>Meatballs tossed in teriyaki glaze have a shelf life of 7 day under refrigeration. Liquids are a 2:1 Ratio Shelf life on the line: 2 hours Any remaining product, after buffet has closed, needs to be discarded.</p>
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Meatballs

Ingredients/Tools	Measurement
Meatballs (Bags)	1 Bag
Teriyaki Glaze	2 cups
Water	1 Cup
Tools	
Large Deep Dish Pan	1
Measuring Cup	1

PREPARATION INSTRUCTIONS

1. Use Food Handle Gloves  place meatballs in a Deep-Dish Pan.
2. Add two cups of Teriyaki Glaze and one cup of water and ensure even coating.




3. Place a sheet of foil, large enough to cover entire pan and seal.





4. Bake covered at 475-500°F for 15-16 minutes or until internal temperature of >165°F. **NOTE: if you have a deck oven, you can prep the meatballs in a larger container and bake for 40 minutes or until internal temperature reach >165, just be sure to increase teriyaki glaze accordingly.**



5. Carefully using hot pad gloves  to prevent burns remove from oven. Keep the hot pad gloves on and carefully remove foil.
6. Use tongs or spoon and transfer cooked meatballs and the sauce to buffet insert pan.



7. Cover and hold in warmer until ready to put on Buffet. Ensure to keep meatballs covered while in warmer to avoid drying them out.



8. Refill when necessary.

Important: Cover, label, and keep meatballs in the warmer until use.