

Kentucky BBQ Gluten Free Meatball

A tasty deep south delicious smoky flavoured meatball and its Gluten Free.

Method

Ingredients	%	Example Batch (g)
1 KENTUCKY BBQ GLUTEN FREE MEATBALL MIX 1KG, SJ# SE32249	7.5%	750
2 BEEF (70/30 VL)	82.5%	8,250
3 ICED WATER	10.0%	1,000
	100%	10,000

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix again
- 4 Re-mince through a 5mm plate
- 5 Form into balls

Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 15-20mins. Ensure the product is piping hot before serving.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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