



Tools

Locations

Plate/Store

			Prep
Yield	15	ea	Cook
Portion	2	ea	Finish
Num Portions	7.5		Shelf

Ingredients

1	tsp	minced garlic
3	ounces	1/4" dice Yellow Onion
1/2	oz	butter
1	tsp	salt
1/2	tsp	black ground pepper
1/2	tsp	fresh oregano chopped
1	ea	egg
1	lb	ground beef
1 1/2	ounces	panco bread crumbs

Procedure:

1. Saute minced garlic and diced onions lightly in listed butter.
2. Add oregano, salt and pepper and blend well. Beat egg slightly.
3. Mix ground beef, crumbs, beaten whole egg, sauteed onion and garlic by hand.
4. Use #24 scoop to make 1 1/2 oz. balls. Roll into round shape.
5. Saute balls in skillet to brown all sides.
6. finish in Marinara sauce till meatballs are cooked to 155F