

Rock Lake United Church Camp
Batch Recipe
(required by Provincial statute for each potentially hazardous recipe in the menu)

Spaghetti & Meatballs with Meat Sauce
Batch Recipe - Serves 60

Ingredients:

120	only	Meatball - Italian (frozen)
4500	gram	Ground Beef - Lean
5	only	Onion
5250	ml	Tomato - Diced (tinned)
1125	ml	Tomato Paste (tinned)
10	ml	Spice - Garlic Powder
30	ml	Herb - Oregano
60	ml	Spice - Salt
15	ml	Sauce - Tabasco
3000	ml	Sauce - Spaghetti
5400	gram	Pasta - Spaghetti
200	gram	Cheese - Parmesan

Equipment & Utensils:

baking dishes (c/w lids), bowl (large), bus tray, can opener, cutting table, flattop grill, knife (large), knife (small), measuring cups, measuring jugs, measuring spoons, oven, pot (large) c/w lid, spaghetti tongs, spatula, spoon (large), spoon (slotted), stove top

all sanitized before use

Preparation:

- Thaw meatballs in cooler overnight
- Thaw ground beef in cooler overnight
- Trim onion; peel; chop
- Open tins of diced tomatoes (do not drain)
- Open tins of tomato paste

Cook:

- Pre-heat oven to 300 degrees F; Pre-heat grill
- Cook meatballs according to package directions; cover & keep warm
- Cook beef on grill until brown & no longer pink inside; drain off fat; set aside
- Fry onion just until tender
- Combine onion & ground beef; mix well; add undrained tomatoes, tomato paste, garlic powder, oregano, salt, Tabasco & enough spaghetti sauce until desired consistency is attained - (note: additional spaghetti sauce, and or water, should be added during cooking as necessary)
- Mix well; bake 2 hours, stirring occasionally
- Cook spaghetti according to package directions; drain; rinse; transfer to serving dishes; cover & keep warm
- Serve with sauce, meatballs & Parmesan cheese