

*Perfect recipe
for collective kitchens*

Meatballs in Spare Rib Sauce



To calculate the amount needed for each ingredient: Amount of the basic recipe X
Number of recipes = Total Amount

Ingredients	Amount	Number of recipes	Total amount
Ground beef	1362 g (3 lb)		
Ground pork	1816 g (4 lb)		
Breadcrumbs	500 ml (2 cups)		
Eggs	4		
Salt	20 ml (4 tsp.)		
Pepper	to taste		
Chopped garlic cloves	6		
White sugar	750 ml (3 cups)		
Water	750 ml (3 cups)		
Soy sauce	125 ml (½ cup)		
Gousses d'ail, hachées	2		

PREPARATION MIN
COOKING MIN
SERVINGS

Preparation

- Mix the ground beef, ground pork, breadcrumbs, eggs, salt, pepper and chopped garlic cloves (4). Shape into small balls, place on a baking sheet and bake at 400 °F for 20 to 25 minutes.
- Meanwhile, prepare the sauce. Mix the sugar, water, soy sauce and chopped garlic cloves (2) in a pot. Bring to a boil and simmer for 30 minutes.
- Pour over the cooked meatballs and bake for another 25 minutes at 400 °F.

