



Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

Product Recipe

Date: 04/07/18 - Version 1

**Product Recipe No:
20053030/20457193 (J24)**

Smokey Meatballs in Tomato Sauce **Using Lucas Tomato Sauce Mix – 20053030 and Lucas Tennessee Burger Mix 20457193**

Recipe: (makes 2 trays – Scale up accordingly)

Ingredients:-

Lucas Tennessee Burger Mix 20457193 (make and form in to Meatballs – see product recipe B81)

Lucas Tomato sauce mix 500g (90g Tomato Sauce Mix and 410g of Cold Water) (250g of sauce per tray)

Chopped Fresh Basil for garnish (sauce makes 2 trays)

Method:-

1. Add the meatballs to the tray.
2. Make the tomato sauce mix. Weigh the above quantity of Tomato sauce mix and add the measured amount of water. Mix thoroughly, until the sauce thickens.
3. Pour over the tomato sauce and garnish with chopped basil.

The Meatballs in tomato sauce can be sold as a kitchen ready product, either in foil, cpet or similar ovenable trays.

Note: The sauce is freeze stable, so is suitable for making in large batch sizes.

Cooking instructions:

- Oven cook. Cooking temperature 190°C
- During cooking, stir the sauce a couple of times.
- Cook until piping hot, or an even temperature of 72°C is reached.

Other Recipe Ideas:-

This classic tomato sauce mix is bursting with flavour and is ideal as a topping for pizza, jacket potatoes, or a delicious extra with mashed potato. It is the perfect base sauce for ready meals, such as pasta bake, lasagne, spaghetti bolognese or even as a sausage casserole.



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LABELLING:-

The product must be labelled in compliance with European Food Information to consumers Regulations No 1169/2011

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department. If you wish to use other meats please use the butcher's calculator on the Lucas Ingredients Web Site - www.lucas-ingredients.co.uk to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.

CONTACTING LUCAS:-

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry on +353 45931000 or Freephone customer helpline 0800 1385837. Whilst all care is taken in the compilation of the above information, Kerry can accept no liability in respect of its use.

At Lucas we've been manufacturing quality ingredients for butchers and food retailers since 1926. With many "firsts" to our name, including the development of yeastless rusk all those years ago and more recently the introduction of flavoured complete cure blends, we've remained at the forefront of many important developments in the manufacture of food ingredients. Our track-record of supporting butchers and other food retailers over the years will surely continue and our customers can rely on our ongoing commitment. Lucas Ingredients is a division of Kerry PLC.

For the full product range and further information please visit our website:

Website: www.lucas-ingredients.co.uk Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.



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