

Meatball Dippers with Cranberry BBQ, Orange Tamarind Sauce and Chimichurri Aioli

Enjoy these juicy and perfectly seasoned meatballs with three globally tantalizing dipping sauces: cranberry BBQ, orange tamarind and a chimichurri aioli.



MEATBALL DIPPERS WITH CRANBERRY BBQ, ORANGE TAMARIND SAUCE AND CHIMICHURRI AOLI



DIRECTIONS:



YIELD: 10 Serving

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tyson Foods	80 each	Bonici FC Oven Roasted Italian Style Meatball .5oz	10.40	10728410269	
	1 ¼ cups	Cranberry Sauce	.60		
Ventura Foods	1 ¼ cups	Smokehouse 220 Sweet & Smoky BBQ Sauce	.70	20776-SMH	
Monsoon Kitchens	1 ¾ cups	Tamarind Chutney	2.80	PMK6001	
	10 Tbsp.	Orange Marmalade	1.20		
Armanino Foods	10 Tbsp.	Chimichurri Sauce	1.60	1956I	
Ventura Foods	1 ¾ cups	Classic Gourmet Extra Heavy Real Mayonnaise	.60	19487-CGS	

Directions for the Operator:

1. Preheat oven to 350°.
2. Place meatballs on a non-stick pan and bake for 8-10 minutes, until a minimum of 160° internal temperature.
3. Mix together cranberry sauce and BBQ sauce and place in a container for transport.
4. Mix together the chutney and orange marmalade and place in a container for transport.
5. Mix together the Chimichurri sauce and mayonnaise and place in a container for transport.

Directions for the Consumer:

1. Preheat oven to 325F°.
2. Place meatballs in oven until ready to serve.
3. Serve with included dipping sauces.

FOOD COST CALCULATOR

Menu Price \$	\$60.95
Total Cost \$	\$17.90
Cost Margin %	29%
Net Profit \$	\$43.35

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Miguel Palmieri