

BEEF RAISED WITH NO ANTIBIOTICS

PEEL OFF STRIP AND OPEN RESEALABLE ZIPPER



# HOMESTYLE MEATBALLS

## All Natural

- ☒ Gluten Free
- ☒ Milk Free
- ☒ No Artificial Ingredients

Minimally Processed - except for texture - soy flour



FLAME BROILED





## Meatball Stuffed Mushrooms

**Yield:** about 48 hors d'oeuvres  
**Prep Time:** 8 minutes **Cook Time:** 17 minutes

### INGREDIENTS:

- 24 - 1 oz. frozen **Cooked Perfect Meatballs**
- 10 oz. jar beef gravy
- 48 large white button mushrooms
- 1 1/4 cups Parmesan cheese, grated

### DIRECTIONS:

Preheat oven to 350°F. Place meatballs on a microwave safe plate and defrost in microwave for 1 minute, then cut in half. Blanch the mushrooms in boiling water for 3 minutes, drain, then set aside. Simmer the meatballs and brown gravy in a 10" skillet for 5 minutes. Remove stems from mushrooms and discard. Place mushroom caps on a cookie sheet. Place one meatball half in each mushroom cap, sprinkle with grated cheese and bake for 8 minutes. Let stand for 5 minutes before serving.



### HEATING INSTRUCTIONS:

**Cooked Perfect Homestyle Meatballs** are fully cooked. Please follow below directions for heating. All times are from frozen state; reduce time if thawed. Times may vary.

#### MICROWAVE (1000 WATT)

- Place 3 frozen **Cooked Perfect Meatballs** on a microwave safe dish.
- Heat on high for 1 minute or until hot.
- Remove and let stand for 1 minute.
- For every 3 additional **Cooked Perfect meatballs** add 1 minute of heat time, rotating meatballs every minute.



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## Sweet BBQ Meatballs

**about 9 servings**  
**Prep Time:** 5 minutes  
**Cook Time:** 2 1/2 - 3 hours

### INGREDIENTS:

- 24 - 1 oz. frozen **Cooked Perfect Meatballs**
- 10 oz. jar grape jelly
- 10 oz. jar barbecue sauce
- 1/2 cup chopped scallions

### DIRECTIONS:

Simmer the grape jelly and barbecue sauce in a slow cooker on low for 2 hours. Add the **Cooked Perfect Meatballs**. Cook the mixture on high for 1 hour. Garnish with scallions.



#### CONVENTIONAL OVEN

Preheat oven to 350°F. Place frozen **Cooked Perfect Meatballs** in a single layer on a baking tray. Bake for 15 to 20 minutes or until hot.

#### STOVE TOP

Simmer the sauce or gravy in sauce pan. Add frozen **Cooked Perfect Meatballs**. Cover and heat on medium for approximately 15 minutes, stirring occasionally.

BEST IF USED BY  
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No Artificial Colors and  
Flavor • No MSG

## Nutrition Facts

Serving Size 6 meatballs (85g/3oz)

Servings Per Container 6

Amount Per Serving

Calories 240 • Calories from Fat 170

% Daily Value\*

Total Fat 19g 29%

Saturated Fat 7g 36%

Cholesterol 55mg 19%

Sodium 400mg 17%

Total Carbohydrate 6g 2%

Dietary Fiber less than 1g 4%

Sugars 2g

Protein 13g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 5%

\*Percent Daily Values are based on a diet of other people's secrets.  
Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

**INGREDIENTS:** BEEF, PORK, WATER,  
TEXTURED SOY FLAVOR, SEASONING,  
DEXTRIN, SEA SALT, SPICES,  
DRIED GARLIC, ONION POWDER,  
FLAVOR, SPICE EXTRACTIVES, RICE  
FLOUR, NATURAL FLAVOR  
**CONTAINS: SOY**

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