

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix, baked, cubed	8 cups (50 oz)*	16 cups (100 oz)*
Turkey, ground, 20% fat	10 lbs	20 lbs
Corn, canned, drained, roasted	2½ cups (13 oz)	5 cups (1 lb 10 oz)
Roasted Red Peppers, canned, minced	1⅓ cups (15 oz)	2⅔ cups (1 lb 14 oz)
Green Onion, minced	2/3 cup (2.33 oz)	1⅓ cups (4.66 oz)
Basil Paste	1 cup (8 oz)	2 cups (16 oz)
Parmesan Cheese, grated	2½ cups (8.75 oz)	5 cups (1 lb 1.5 oz)
Eggs	10	20
Salt, coarse	3½ Tbsp	7 Tbsp
Pepper, ground	3½ Tbsp	7 Tbsp



PRO-TIP

Meatballs can be parbaked and frozen. Reheat to an internal temperature of 165°F.

1. Use a mixer with paddle attachment.
2. Add ground turkey, roasted corn, roasted bell peppers, green onion, basil paste, parmesan cheese, eggs, salt, and pepper to mixing bowl.
3. Blend on low speed** for 30 seconds or until combined.
4. Stop mixer. Scrape bowl and paddle.
5. Add cubed cornbread to mixing bowl. Carefully mix by hand, leaving the cornbread intact as much as possible. Do not over-mix. Scale onto greased or paper-lined sheet pans.
6. Bake according to table below, or until internal temperature reaches 165°F.

* One 5 lb batch of "JIFFY" Sweet Cornbread & Muffin Mix will make one full sheet pan (100 oz) of cornbread.

** **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
#30 scoop (1.4 oz)	400°F 10 - 15 minutes	425°F 15 - 20 minutes	384

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Baking time may vary depending on the oven and oven load.