**Larb Meatballs**

**Ingredients:**

40# chicken thighs

1 bottle fish sauce

30 eggs

4 cups sambal

12 oz. Thai basil, chopped

3 bunches cilantro, leaves and stems chopped

2# garlic minced

2# ginger minced

¼ cup black pepper

**Seasoned Broth:**

1 gal chicken stock

1 cup sambal

2 cups fish sauce

**INSTRUCTIONS**

**Meatballs:**

1. Cut the chicken thighs into strips.
2. Run all of the strips through the meat grinder.
3. Mix all ingredients together in a large container.
4. Cook a small piece and test for seasoning.
5. After the seasoning is right, get a small scoop and start scooping meatballs.
6. Fit as many on ½ sheet trays as you can neatly fit.
7. Bake for 15 minutes at 350.

**Broth:**

1. Mix the ingredients together in a pot. Bring up to a simmer.
2. Transfer into a container to cool.
3. Store in the walk in.