

Porcupine Meatballs

Ingredients

- 1 1/2 lb ground beef
- 2/3 cup rice
- 1/2 cup water
- 1 small onion chopped very finely
- 1tsp seasoning salt
- pepper, to taste
- vegetable oil
- 1 small can crushed tomato
- 1 cup water
- 2tsp worchester sauce

Preparation

- Mix ground beef, rice, water, onion, seasoning salt, pepper in a bowl
- Form mixture into about 1 1/2 inch balls, this should make a little more than 20
- Heat large skillet with lid over medium heat, add oil
- When oil is hot, add meatballs
- Cook the meatballs until browned, turning occasionally.
- When meatballs are well browned, add crushed tomato, water, and worchester sauce to pan. Spoon mixture over meatballs
- Bring to a boil, then turn down to med low and cover. Cook, opening to flip and pour sauce over meatballs occasionally, for about 30 minutes, until meatballs are 165 internally and sauce is thick
- Serve warm

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