

Porcupine Meatballs

Recipe by: Nancy Miller, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
1 pound	ground beef	
1/2 cup	rice	
1/4 cup	dried minced onion	
1 teaspoon	powdered garlic	
1/2 teaspoon	basil	
1/4 teaspoon	pepper	
2 cans	tomato soup	
2 cans	water	use empty tomato soup cans
1/4 cup	rice	

- mix beef, rice, seasonings; form into balls
- add about 1 teaspoon oil to skillet and warm; brown meatballs
- add soup, water, and extra rice to skillet; bring to boil; stir and reduce to simmer
- cover and simmer 45 minutes to 1 hour or until rice is softened, stirring every 10-15 minutes

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- *note:* increase cooking time by about 30 minutes if using brown rice