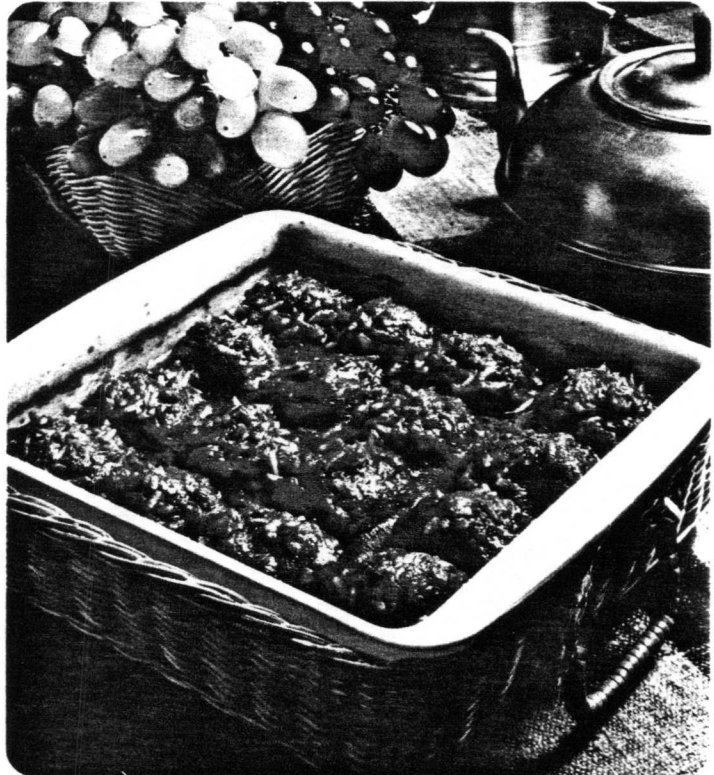


OVEN PORCUPINES



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The Betty Crocker Recipe Card Library


Betty Crocker®
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OVEN PORCUPINES

1 pound ground beef	1/8 teaspoon garlic powder
1/2 cup cooked regular rice	1/8 teaspoon pepper
1/2 cup water	1 can (15 ounces) tomato sauce
1/3 cup chopped onion	1 cup water
1 teaspoon salt	2 teaspoons Worcestershire sauce
1/2 teaspoon celery salt	

Heat oven to 350°. Mix meat, rice, 1/2 cup water, the onion, salts, garlic powder and pepper. Shape mixture by rounded table-spoonfuls into balls. Place meatballs in ungreased baking dish, 8x8x2 inches. Stir together remaining ingredients; pour over meatballs. Cover with aluminum foil; bake 45 minutes. Uncover; bake 15 minutes longer. **4 to 6 servings.**

Skillet Porcupines: Melt 2 tablespoons shortening in large skillet; brown meatballs. Drain off fat. Stir together remaining ingredients; pour over meatballs. Reduce heat; cover and simmer 45 minutes. If necessary, add small amount of water during cooking.

 To this most popular of hamburger dishes add buttered green beans, lettuce wedges with Frenchaise (beat 1/4 cup French salad dressing into 1/2 cup mayonnaise), and squares of Pineapple Upside-down Cake made with our mix.

Use
Ragu
chunky
garden
style
(chunky
mushroom
and green
pepper).