

Porcupine Meatballs

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

Servings: 4

Amount	Ingredient
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 (fill the tomato soup cans after emptying)
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
- *note*: increase cooking time by about 30 minutes if using brown rice