**Porcupine Meatballs**

RECIPE



**INGREDIENTS**

* 6 pounds ground beef
* 3 cups uncooked long grain white rice
* 3 cups water
* 2 cups onion, chopped
* 1 tablespoon celery salt
* 1 teaspoon garlic powder
* Salt and pepper
* 11 ¼ cups tomato sauce
* 6 cups water, as needed
* ¾ cup Worcestershire sauce
* Optional Ingredients:

parsley, paprika, eggs, tomato soup, Italian seasoning, ketchup, brown sugar

**DIRECTIONS**

1. In a large bowl, mix together the first seven ingredients for the meatballs. Using a one-ounce scoop, portion approximately 116 -118 meatballs.
2. Place several meatballs in heated skillet (medium-high heat) and brown. Cook meatballs in small batches and set aside until all are cooked. Drain excess grease.
3. Pour tomato sauce, remaining water and Worcestershire sauce into large pan. Reduce heat to medium-low. Add meatballs; cover and simmer until meatballs approximately 45 minutes until they are no longer pink and rice is tender. Internal temperature should be at least 165 degrees.
4. Add additional water if the sauce becomes too dry while cooking. Serving size is 5 meatballs.

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| **Prep Time:** 30 minutes | **Cook Time:** 60 minutes | **Total Time:** 90 minutes | **Yield:** 24 servings |