
Porcupine Meat Balls II

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St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

SAUCE

1 onion, chopped and divided

1 large can tomatoes, crushed or diced

dash paprika

dash parsley

1 teaspoon sugar

salt (to taste)

pepper (to taste)

MEATBALLS

1 1/2 pounds ground beef

1 egg

1 tablespoon uncooked rice

2 slices bread (soaked in milk, not drained)

Make the sauce: In a saucepan, brown 1/2 of the chopped onion in a little oil. Add the can of tomatoes, the paprika, parsley and sugar. Bring to a simmer.

Make the meatballs: In a bowl, combine the remaining 1/2 of the chopped onion, ground beef, egg, rice and bread. Mix well. Form into balls.

Drop the meatballs into the simmering sauce. The level of the sauce should just cover the meatballs.

Slow cook for about 45 minutes.

Meatballs

Per Serving (excluding unknown items): 2269 Calories; 186g Fat (74.8% calories from fat); 122g Protein; 20g Carbohydrate; 3g Dietary Fiber; 791mg Cholesterol; 547mg Sodium. Exchanges: 17 Lean Meat; 3 Vegetable; 27 1/2 Fat; 1/2 Other Carbohydrates.