

# Oma's Porcupine Meatballs

1 1/2 pounds ground beef

- 2/3 cup uncooked rice ( I used long grain rice )
- 1/2 cup of onion finely diced
- a little minced garlic
- 1/2 teaspoon Worcestershire sauce
- seasoning to your liking (salt, pepper, Italian seasoning)
- 1 egg lightly beaten
- 1 can stewed tomatoes (14.5 oz.)
- and 1 can tomato sauce (15 oz.) and
- 1/2 cup water

Or 1 can Cream of Mushroom Soup +  
16 oz Water

- Mix the ground beef, rice together then add your lightly beaten egg.
- Add Onion: you can also use 2 tablespoons dried minced onion (onion soup mix if you prefer) or the 1/2 cup diced onion. I added 1/2 teaspoon salt and 1/2 teaspoon pepper and 1 teaspoon Italian Seasoning. (season to your taste) Mix Well. Form into Meatballs (try not to not pack them too tightly)
- Turn Pressure Cooker on saute. Heat up the stewed tomatoes, tomato sauce and water till it's simmering pretty good. Drop in Meatballs. DO NOT STACK on top of each other. Cook on High Pressure for 15 minutes, 18 minutes if using Balsamic rice or long grain rice. (I did 18 minutes because my meatballs were a pretty nice size and I used the long grain rice.)
- NR 7 to 10 minutes
- Can be served with Rice, noodles or mashed potatoes.
- You can add Spaghetti Sauce to the meatballs and heat thoroughly to also serve over Spaghetti Noodles.