

Hot Momma Porcupine Meatballs

HOT MOMMA PORCUPINE MEATBALLS

INGREDIENTS

- 1 $\frac{1}{2}$ lbs Ground Beef
- $\frac{1}{4}$ Cup Minute Rice
- 2 Eggs
- 2 Tbsp Hot Momma Seasoning, mild or fiery
- 1 Can Petite Tomatoes
- 2 tsp Onion Powder
- Salt and Pepper to taste

DIRECTIONS

Mix eggs, rice and 1 Tbsp HMS. Mix in meat just until thoroughly mixed. In a stock pot, mix onion, 1 Tbsp HMS, and tomatoes. Roll to form 1" meatballs. Place into tomato sauce. Place lid and cook on medium heat until boil. Reduce to a simmer and allow to cook for an hour or until rice is soft and tender. After 45 minutes, stir and leave off the lid. Season with salt and pepper to taste. Salsalentié!