

GRANDMA KATHY'S PORCUPINE BALLS

F EASY

Last Modified: 12/20/2014

PREP: 15 Min
COOK: 40 Min
OVEN: 350

SUE K'S-CASSEROLE

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Ground Round (90 / 10)	Uncooked
1	Cup	Long Grain Rice	Uncooked
1/2	Cup	Green Bell Pepper (Seeded)	Chopped
1/2	Cup	Yellow Onion	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

TOPPING SAUCE

1	10 1/2 Oz	Can Condensed Tomato Soup (Campbells)	
PLUS			
1	10 1/2 Oz	Can Water	
4	Tbsp	Worcestershire Sauce (Lea & Perrins)	

SERVING VEGETABLE

1	Recipe:	Vegetable - Mashed Whipped Potatoes	
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PREPARATION

FACTOID	This recipe originated from Grandma Kathy who cooked daily for 12 children.
HINTS	The Rice and Hamburger are uncooked until baked. For more flavor and a glossier look to the Sauce, you can optionally whisk 2 tablespoons of Unsalted Melted Butter into the cold Sauce Mixture.
TOOLS	1) 9" x 9" Glass OR Ceramic Baking Dish 2) Small Mixing Bowl
PREP	DISH 1) Seed, de-vein and chop the Bell Pepper and set it aside. 2) Chop the Yellow Onion and add it on top of the Peppers. 3) Preheat the oven to 350 degrees with a rack just below center
1	In a small mixing bowl, thoroughly mix all of the listed ingredients together by hand. Roll them by hand into medium sized balls and place them in a 9 inch x 9 inch baking dish.
2	In a small bowl, whisk together all of the Sauce Ingredients. Pour the Sauce evenly over the top of the Porcupine Balls, completely covering each ball with Sauce.
3	Seal the Baking Dish with Aluminum Foil. Bake until cooked through and the Sauce is bubbling, 35 to 40 Minutes.
4	Meanwhile make Mashed Potatoes to any Recipe you like.
SERVE	On individual serving plates, Pile 1/4 of the Mashed Potatoes in the center, Spoon 1/4 of the Porcupine Balls and Sauce over the top. Serve while hot.