

Porcupine Meatballs

1-2 lbs. Ground meat (raw and thawed)
1 cup white or brown rice (raw)
1 large egg
1 Tblsp. dried parsley
Seasonings
1 or 2 14 oz. cans Tomato sauce (any variety/ flavor or spaghetti sauce)

Put raw meat, rice, egg, parsley and seasonings in large bowl,
mix thoroughly, shape into 1 inch balls.
Put one layer of meatballs in bottom of pressure cooker.
Add sauce to cover meat, using spoon, gently rotate meatballs to thoroughly coat with sauce.
Add remaining meatballs, add sauce to cover, gently rotate to coat remaining meatballs.
Put cover on pressure cooker, place on stove,
set temperature to medium high heat, once top is gently rocking,
turn down to low and cook 12 minutes (top should continue to rock).
Depressurize cooker, open, stir contents, let sit couple of minutes.
Great served with mashed potatoes.

Contributed by: Barbara Lawrence