



Donated by Allen & Myra Charleston

Don't get excited, we are not abusing wildlife. Porcupine Balls are so called because the rice sticks out in all different directions like quills.

Porcupine Balls

- 2 pounds ground emu
- 1/2 cup uncooked rice
- 1 large onion, minced
- 1 large bell pepper, minced (optional)
- Sauce of your choice. (Spaghetti, BBQ or Sweet & Sour)

Mix well and roll into 1" balls.

Put a plate in the bottom of the pressure cooker to keep the balls from sticking. Cover the balls with your favorite sauce. Spaghetti, BBQ or Sweet and Sour are all good choices. Put the lid on and let the cooker start the process.

Let cook for 20 minutes and remove from heat. When the pressure valve has **receded the meatballs are ready.**

OR... Cook 4-6 hours on "Low" in a Slow Cooker.