

# Slow Cooker Porcupine Meatballs in a Tangy Sauce

Homemade meatballs with rice that makes them into "porcupine" meatballs.



Prep Time  
20 mins

Cook Time  
5 hrs

Total Time  
5 hrs 20 mins



5 from 3 votes

Course: Main Course    Cuisine: American

Keyword: porcupine meatballs    Servings: 6    Calories: 628kcal    Author: Sarah Olson

## Equipment

- Slow Cooker - 5 quart or larger

## Ingredients

### Meatballs!

- 1 1/2 lbs ground beef I use 10% fat beef
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. garlic powder
- 2 eggs
- 1 cup diced onions
- 1/3 cup barbecue sauce
- 1/4 cup milk
- 1 cup crushed crackers I use Ritz
- 1 cup Minute Brand rice don't use standard rice

### Sauce

- 2 cups ketchup I use Hunts
- 1/2 cup Sweet Baby Rays Barbecue Sauce
- 1/2 cup brown sugar
- 1 Tbsp. apple cider vinegar

## Instructions

1. In a large bowl add the meatball ingredients, except the rice. With clean hands mix these ingredients together, add rice and mix in evenly. Form the balls, I made them about the size of 2 tablespoons, I made a total of 20 meatballs.
2. Mix the sauce ingredients in a small bowl until combined.
3. Spray the slow cooker with non-stick spray. Add a layer of meatballs and drizzle over some sauce. Do this a few times, until all the meatballs and sauce are gone.
4. Cover and cook on LOW for 5 hours without opening the lid during the cooking time.

## Nutrition

Calories: 628kcal | Carbohydrates: 89g | Protein: 29g | Fat: 16g | Saturated Fat: 6g | Cholesterol: 129mg | Sodium: 1524mg | Potassium: 852mg | Fiber: 2g | Sugar: 51g | Vitamin A: 595IU | Vitamin C: 5mg | Calcium: 105mg | Iron: 4mg

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