Porcupine Meatballs

Meatball Ingredients:

* 1 lb ground meat
* ½ cup uncooked rice
* 1 small onion, chopped finely (or a few sprinkles dried minced onion)
* 1 tsp salt
* ½ tsp garlic or celery salt

Sauce Ingredients:

* 2.5 cups tomato juice/sauce
* 4 cloves (or a few tsp of ground cloves)
* ½ tsp cinnamon
* 2 Tbsp brown sugar
* 1 Tbsp Worcestershire sauce
* sad or two of red pepper flakes (optional)

Instructions:

Combine meatball ingredients and shape into meatballs; set aside.

Combine sauce ingredients in a large, deep skillet to make the sauce.

Add meatballs and stir until all meatballs are coated with the sauce.

Bring sauce to a boil over medium heat. Reduce heat to medium-low.

Cover skillet. Simmer for about 45 minutes, stirring two or three times.