



APPETITE 4 THE WILD
Cook • Fish • Hunt



by MELISSA FROHLOFF

Camp oven porcupine meatballs

Rich in tomato flavours, these well-seasoned meatballs are a delight when served on creamy mashed potato.

Ingredients

- 1kg beef mince
- 2 x 420g tins tomato soup
- 3/4 cup long-grain rice, uncooked
- 700g passata sauce
- 4 tsp chicken stock powder
- 2 tsp garlic powder
- 1 tsp smoky paprika
- 2 eggs
- 1 large onion, grated
- 2 sticks celery, finely diced
- 1 tbsp finely chopped basil
- 1 cup water

Method

1. In a large bowl combine beef mince, eggs, rice, chicken stock powder, garlic powder, smoky paprika and grated onion. Shape into 13 meatballs.
2. Pour tomato soup and passata into an eight-litre camp oven. Use water to rinse out the tomato soup cans and passata bottle and add to oven. Add celery and basil, stir to combine and bring sauce to a simmer on the camp fire.
3. Add meatballs to sauce and simmer for 45 minutes.
4. Serve on a bed of mashed potato and garnish with basil.

Prep time: 15 min | Cook time: 60 min | Serves 4-6