

# Yankee Style Pigs in the Blanket

By My Punks Mom ~ Kelly Webb

## Ingredients:

2 lbs. lean hamburger  
2 c. cooked jasmine rice  
1 small diced onion  
4 diced garlic cloves  
2 tsp. salt  
2 tsp. pepper  
1 chopped head of cabbage  
1 large can of tomato juice  
1 can of tomato soup

## Preparation Instructions:

In a large bowl, combine hamburger, rice, onion garlic, salt and pepper.

In a crockpot, pour a thin amount of tomato juice. Use just enough to cover the bottom of your pot. Form meatballs and line around the inside of the crockpot. If you have more meat, make a layer by adding a part of you can of tomato soup (undiluted), some chopped cabbage and then top with some tomato juice. Then begin again to form meatballs around the outside edge of your crockpot.

Once all the meatballs are formed and in, top with remainder of tomato soup, add the rest of the chopped cabbage and tomato juice.

Let cook on low 8 hours.