



ITALIAN WEDDING SOUP

- 1/2 pound lean ground beef
- 2 small eggs
- 1/8 cup grated romano cheese
- 1 large clove of garlic, chopped or grated
- Italian Seasoned breadcrumbs
- 1 large boneless chicken breast, diced
- 1 large onion, chopped
- 2-3 stalks of celery with leaves, chopped
- 3 – 4 tbs. olive oil
- salt, pepper, hot pepper flakes, thyme, sage, parsley flakes to taste
- 8-10 cups chicken broth
- 1 head of escarole, rinsed and chopped
- 7-8 large carrots, sliced
- 16 oz box of soup pasta, cooked

With clean hands, mix the ground beef and eggs. Add grated romano cheese and chopped garlic. Mix in enough breadcrumbs to make the mixture consistent for meatballs. Form tiny meatballs and set aside. Sauté onion and celery with olive oil in a large soup pot until tender, adding in the chicken about halfway through. Add spices to taste. Add chicken broth and bring to a gentle boil. Add escarole and carrots to the simmering broth; cook for about five minutes. Add the meatballs and cook for another five minutes. Turn off heat and let the pot of soup sit for a while, although it is now ready to eat. Keep the pasta separate until serving time. You can freeze soup in whatever container sizes you like and freeze the pasta separately.

Yields 12-15 large servings.

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Aubrey has perfected the art of making soups, stews and chowders; this one is of no exception, for which she first interviewed my former mother-in-law, whom we all called grandma, many years ago; but Aubrey has since evolved the recipe, without altering its absolute and palatable taste.
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