

ITALIAN WEDDING SOUP

SOUP:

Ingredients:

10 cups chicken broth
1 bunch endive, cleaned and sliced
Sprig Sage
1-2 eggs
Salt and pepper
Parmesan cheese

MEATBALLS:

1 lb. ground beef
Salt and pepper
Bread crumbs
Parmesan cheese
chopped Oregano (Not too much)



Directions:

- **First, combine all meatball ingredients listed above, or use your own recipe.**
- **Roll meatballs between the palms of your hands to shape 1-inch diameter balls.**
- **Set aside.**
- **To prepare broth, you can use canned broth created by broiling chicken.**
- **If using broth from other dishes refrigerate so fat collects on top**
- **skim to remove the fat**
- **Bring the broth to a boil.**
- **In small bowl, crack the eggs and lightly beat with a fork.**
- **Slowly add the beaten eggs to the broth stir the broth so the egg is broken up and appears as threads throughout the broth.**
- **Next, add the seasonings, Season to taste**
- **Last add endive and meatballs. Allow to simmer 2 hours or more.**