 *The Rustic Heart*

Italian Wedding Soup

Ingredients

Meatballs

Soup

12 Cups Low Sodium Broth

Either Chicken or Vegetable

1 Large Head Escarole

2 Large Eggs

2 TBSP Parmesan Cheese Grated

Freshly ground black pepper

½ lb (8oz) Ground Beef

½ lb (8oz) Ground Pork

¼ Cup Bread Crumbs

3 TBSP Milk

1 tsp Onion Powder

1 tsp Salt

1/3 Cup Parsley – Chopped

1 Garlic Clove – Minced

1 Eggs

½ Cup Grated Parmesan

Freshly ground black pepper

Directions

Combine all the Meatball ingredients and thoroughly mix. Roll into 1 inch meatballs. Place on a baking sheet and set aside. Chop the escarole into small pieces and rinse very well. It is very important to rinse the escarole very good to make sure there is no sand between the leaves.

Bring the broth to a boil Add the meatballs and the escarole to the broth and cook until the meatballs are cooked through and the escarole is soft. The meatballs will float to the top when they are cooked.

Lightly beat the 2 large eggs and 2 TBSP Parmesan cheese together in a small bowl. Slowly add it to the soup using a beating motion in the soup as the egg drops into the broth.

Serve immediately with extra grated Parmesan cheese and freshly ground black pepper.