

# *Eat Your Heart Out Edibles* ♥

Personal Chef Service and Made-to-Order Bakery

*"Eat Hearty Without the Headache!"*



## *Aunt Lynn's Italian Wedding Soup*

### **INGREDIENTS:**

- 8 cups chicken broth
- 3/4 lb. ground beef
- 3/4 lb. ground pork
- 8 large eggs, divided use
- 1 cup dry bread crumbs
- 2 tsp. dried basil
- 1 tsp. dried parsley
- 1 1/2 cups grated Parmesan cheese, divided use
- 2 medium heads escarole, washed and chopped fine



### **DIRECTIONS:**

- ♥ Bring the broth to a boil in a pot over medium heat.
- ♥ In a large bowl, mix the beef, pork, 3 eggs, breadcrumbs, basil, parsley and 1/2 cup of the Parmesan cheese.
- ♥ Mix well and form into bite-size balls up to one inch in diameter.
- ♥ Drop the meatballs into the boiling broth and add the escarole.
- ♥ When the meatballs rise to the surface (about 6 minutes), they are cooked. When the escarole is wilted, it is done.
- ♥ While the meatballs are cooking, in a separate bowl, beat the last 5 eggs with the remaining cup of cheese.
- ♥ Slowly pour the egg mixture into the boiling soup, stirring briskly and steadily with a fork until the eggs are cooked and in "rags".

Compliments of Eat Your Heart Out Edibles

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