***Italian Wedding Soup***

Ingredients:

*For the Meatballs:*

1 lb. ground chuck

3 Tbsp. Minced Garlic

½ Tbsp. Salt

¼ Tbsp. Pepper

2 Tbsp. Chopped Parsley

2 Eggs

½ cup Panko Bread Brumbs

½ cup Grated Parmesan Cheese

*For the Soup:*

Olive Oil

2 cups Celery, medium dice

2 cups Onion, medium dice

2 cups Carrots, medium dice

2 Tbsp. Minced Garlic

3 cups Fresh Spinach, chopped in half

3 quarts. Chicken Stock

1 cup White Wine

¼ cup Sherry

1-2 Tbsp. Worcestershire Sauce

1 Tbsp. Hot Sauce

¾ lb. Orzo pasta. Drained

1 cup grated Parmesan cheese

Salt and Pepper

Meatballs:

1. Combine all of the ingredients.
2. Drop rounded tablespoons onto a greased sheet pan. This should yield around 30-35 meatballs.
3. Bale at 350 degrees for about 15-20 minutes or until browned and cooked through.
4. Allow to cool for use later.

For the Soup:

1. In a large soup pot heat 3 tablespoons of olive oil.
2. Sauté the celery, carrots, and onions for 10-15 minutes or until the onions and celery are tender.
3. Add garlic and cook for another minute. DON’T OVERCOOK GARLIC!
4. Add the chicken stock, wine, and seasonings. How much salt you add depends on how salty your chicken stock is, so be cautious.
5. Add your spinach, parmesan, and meatballs.
6. Allow to simmer for about 30 minutes until vegetables are tender.
7. Add your cooked Orzo pasta and serve hot.