

Italian Wedding Soup

MEATBALLS

2 lbs of ground beef
1 lb Italian sausage, bulk
1/2 c. celery, chopped fine
1/2 c. onion, chopped fine
3/4 c. carrots, chopped fine
2 TBLS olive oil
1 tsp garlic, minced
2 eggs, beaten
1/2 c. bread crumbs
3 TBLS parsley, chopped fine
Salt & Pepper to taste
1/2 tsp nutmeg
1 tsp Seasoning salt or Shake-on
2 oz Romano cheese, grated

Sauté together the celery, onion and carrots in oil until translucent. Cool. Process mixture slightly. Mix together the meat, processed celery, onion and carrots and all the seasonings. Add the egg, bread crumbs & Romano cheese. Mix well. Form into one inch balls. Place on a sheet pan with parchment paper and bake for 15 minutes at 350.

SOUP

2 TBLS olive oil
1 c. minced yellow onion
1 c. 1/4-inch diced carrots (3 carrots)
3/4 c. 1/4-inch diced celery (2 stalks)
1 TBLS Shake-on
10 c. Karlsburger chicken stock
1/2 c. dry white wine
16 oz ditalini, cooked al dente
12 ounces baby spinach, trimmed & coarsely chopped
Handful parsley, finely chopped
Parmesan & Romano cheese

For the soup, heat the olive oil over medium-low heat in a large heavy-bottomed soup pot. Add the onion, carrots and celery and sauté until softened, about 5-6 minutes. Stirring occasionally. Add the chicken stock and wine and bring to a boil. Add the meatballs to the soup and simmer for 1 minute. Taste for salt and pepper. Add the pre-cooked ditalini. Stir in the fresh spinach and cook for 1 minute until the spinach is just wilted. Ladle into soup bowls and sprinkle each serving with extra grated Parmesan & Romano cheese.