

# Italian Wedding Soup w. Meatballs

(about 25 servings)

## **Meatballs** (makes about 50 meatballs)

### **Ingredients:**

- 2 cups Italian-seasoned Bread Crumbs
- ½ cup Parmesan, finely grated
- 1 cup whole Milk
- 1 cup Beef Broth
- ½ cup chopped fresh Parsley
- 3 Eggs, beaten
- 3 tbsp dried Oregano
- 2 tbsp Garlic, minced
- 2 tbsp kosher Salt
- 2 tbsp ground Pepper
- 4 tsp dried Basil
- 2 tsp red Pepper Flakes
- 1 pinch Nutmeg
- 2.5 lbs ground Chuck (90/10)

### **Directions:**

Stir together all ingredients (sans the ground chuck) in a large mixing bowl.  
Add the ground chuck and mix together thoroughly.  
Using 2 spoons, shape the mixture into small (1") balls.  
Roast them in batches in a skillet until slightly brown all around.  
Set aside.

## **Soup** (makes about 25 (5 oz)) cups)

### **Ingredients:**

- 2 cups yellow Onion, diced
- 2 cups Celery, diced
- 2 cups Carrots, diced
- 2 cups cooked Ham (HEB slice #9), diced
- 2 tbsp Garlic, minced
- About 5 quarts Chicken broth
- 4 tsp dried Oregano
- 2 tsp red Pepper flakes
- 2 Bay leaves
- 4 cups fresh Spinach leaves, stems removed, coarsely chopped
- 1 cup fresh Parsley
- 2 (15 oz cans) Cannellini beans, drained and rinsed
- Parmesan, grated, for garnish

### **Directions:**

Sweat veggies, ham and garlic in a little olive oil in a stockpot until soft.  
Add chicken broth, 2 meatballs/person and seasonings, let simmer 15 to 20 minutes  
Stir in beans, spinach and parsley.  
Cook about 2 min until spinach wilts.  
Ladle in soup bowls and sprinkle some Parmesan on top.  
Serve immediately.