

Mamma Nuzzo's Wedding Soup

Wedding Soup Base:

Make a strong, tasty chicken base. Use a "stewing chicken." Don't use too much water for base—just enough to cover chicken.

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| 1 whole chicken with neck and back | 2 cloves of garlic (smashed) |
| 1 green pepper (cored and seeded) | 2 tablespoons of dried parsley (rubbed in hands) |
| 1 whole onion | 2 teaspoons of salt |
| 4 carrots | 2 teaspoons of pepper |
| 6 stalks of celery with leaves | |

Combine all ingredients together and cover with water just enough to cover chicken. Cook 3-4 hours; strain; smash the carrots with fork and return to the broth; shred the chicken into large cubes and return to the broth.

Wedding Soup:

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| Chicken stock (recipe above) just made with carrots, chicken meat, and spices | 2 pounds of small meatballs (cook in totally different chicken stock) (recipe on reverse side) |
| 8 heads of escarole (clean, cook until tender, squeeze out all excess water, and chop well) | 12 eggs beaten* |
| | 1 1/2 heaping cups of Romano Cheese* |

After cooking escarole, separate, chop very well, and add to chicken stock. Add small, cooked meatballs (gumball sized; cooked in separate chicken broth), using meatball recipe on reverse side. After adding chicken, escarole, and meatballs together, fill pot with extra chicken stock (canned) until full. (You will most likely need to add chicken base to make more flavorful.)

*Instructions on adding eggs and cheese:

Beat eggs and cheese together in separate bowl. Bring soup to boil.

Pour egg mixture into middle of soup and cover on lowest heat. Cook 10 minutes, turning heat off after 5 minutes to avoid scorching on bottom. The egg and cheese mixture has a tendency to burn—be careful. When egg mixture is cooked into solid mass, it is important to remember to break up with fork and fluff it throughout soup. Do not stir egg mixture into soup! It will get stringy. Simmer on low for 10 minutes.

Meatball Recipe:

1 $\frac{3}{4}$ pounds of ground hamburger meat

$\frac{1}{4}$ pound ground pork

4 eggs beaten with fork

4 slices of white bread (soak in milk until very soft, approx. 5 minutes, and squeeze out all milk in colander)

8 cloves of garlic, crushed

2 teaspoons of garlic salt

1 heaping tablespoon of pepper

$\frac{1}{2}$ cup (heaping) of Romano cheese

5 heaping tablespoons of dried basil (rub in palms of hands before adding)

5 heaping tablespoons of dried parsley (rub in palms of hands before adding)

Dry bread crumbs

Put eggs in bowl and beat with fork. Add Romano cheese and beat with fork. Add squeezed white bread and beat with fork. Then add garlic, garlic salt, pepper, basil, and parsley, and beat with fork.

Add meat to mixture and if the consistency is too wet, add bread crumbs as needed. Mix all together with hands and roll into small gumball-sized meatballs.

*Instructions on cooking meatballs before adding to wedding soup: Drop small meatballs into boiling chicken broth that is separate from wedding soup base. (I use water with chicken base or just chicken broth that I buy from store.) Cook until done throughout, about 10 minutes, and discard broth. Then add meatballs to wedding soup.