

Italian Wedding Soup

Ingredients:

Meatballs

1 2/3 lbs lean round beef
9 eggs
1 cup breadcrumbs
1/2 cup parmesan cheese
4 1/2 teaspoons basil
4 1/2 teaspoons onion powder

Broth

26 cups water
13 tablespoons chicken bouillon
6 cups chopped spinach
2 cups dry acini pasta
2 cups finely chopped carrot

Procedure:

In a medium bowl, combine lean ground beef, eggs, breadcrumbs, parmesan cheese, basil, and onion powder. Roll mixture into 1/4-inch balls. In a skillet over medium heat, brown the meatballs thoroughly. In a large pot, add water and chicken bouillon. Bring to a boil. Add carrot, meatballs, spinach, and acini pasta. Stir frequently to prevent sticking to the bottom of the pot. Simmer until carrots are tender and pasta is al dente. Enjoy!