

Wedding Soup
from Judy Weber

- 4 - 32 oz chicken broth
- 3 - cups water
- 4 - boneless chicken breast
- 4 - stalks celery
- 2 - chopped carrots
- 1 - small chopped onion
- 2 - tsp. ready to use chopped garlic

When broth begins to boil, add ½ jar Wylers Chicken Granules, and cook on low for about an hour or so. Before adding the seasoning - take out the chicken, cut up the chicken and put back into the pot. Then add the seasoning:

- 1 - tsp oregano leaves
- 1 - tsp sweet leaf basil
- 2 - whole bay leaves (remove before serving the soup)

Meatballs:

- 1 - lb beef, pork & veal
- 2 - eggs beaten
- ¼ cup parmesan cheese
- ¼ cup dry seasoned bread crumbs
- 1 - tsp ready to use chopped garlic
- 1 - tbs fresh parsley

Mix all ingredients in a large bowl, roll into small balls, ¾ to one inch diameter and drop into the soup.

Boil ¼ cup of pastina or orzo, rinse, and add to soup, then add a bunch of escarole, endive or spinach to the soup.

Serve with parmesan cheese and can add salt and pepper if desired.