



Recipe Database

Italian Meatball & Escarole Soup

Yield: 1 Gallon
Portions: 16

Ingredients

Quantity

Directions

Ground Beef 8 oz.
Ground Pork 8 oz.
Milk 8 oz.
Bread Crumbs 2/3 cup
Eggs 1 large
Sage 1/2 tsp.
Lemon Zest 1/4 tsp.

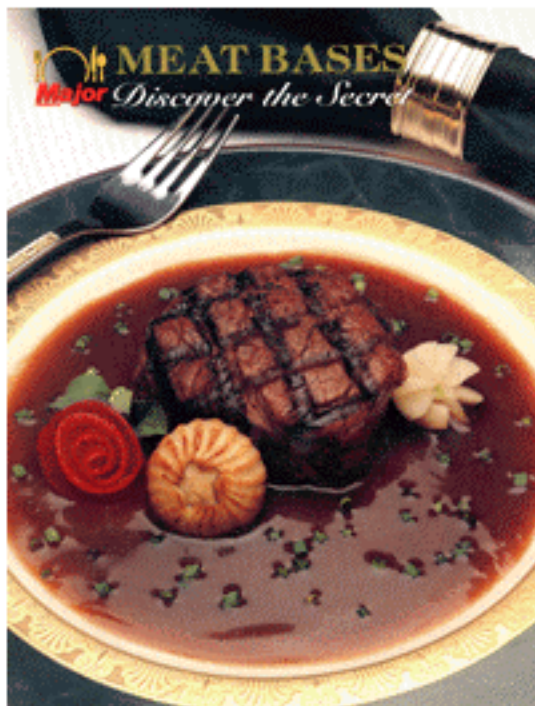
Mix all ingredients in a bowl. Form 1/4 oz. meatballs and bake or pan fry until lightly browned. Set aside.

Escarole, Chopped 4 cups
Garlic, Sliced 4 oz.
Crushed Hot Pepper 1/2 tsp.

In a large pot saute' escarole and garlic in olive oil over medium heat. When escarole is limp add hot pepper.

Water 3 qts.
MAJOR BEEF BASE 4 oz.
Parmesan Cheese, Grated 1 cup

Add water and beef base to escarole. Simmer for ten minutes. Drop meatballs into hot soup and continue to cook for fifteen minutes. Garnish with parmesan cheese.



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Enjoy!