

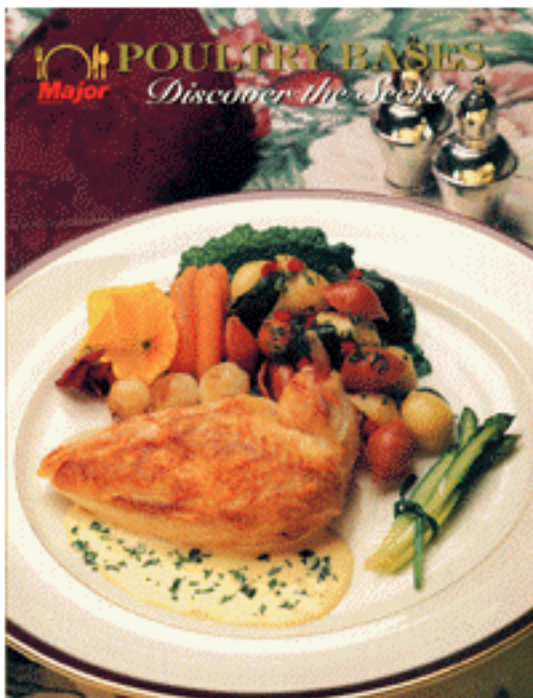


Recipe Database

Italian Wedding Soup

Yield: 5 Quarts
Portions: 20

Ingredients	Quantity	Directions
Onions, chopped	2 cups	In a large pot heat oil over medium heat. Add onions, carrots, and celery to pot. Saute until onions are opaque.
Carrots, diced	2 cups	
Celery, diced	2 cups	
Vegetable Oil	1 oz.	
Water	1 gal.	Add water, escarole, pasta, and chicken base to sauted vegetables. Bring to a boil then reduce to a simmer for ten minutes.
Escarole, chopped	4 cups	
Acini Pasta	1 cup	
MAJOR CHICKEN BASE	4 oz.	
Italian Meatballs, 1/4 oz.	2 lbs.	Reduce heat to low and add meatballs and seasoning. Simmer for five minutes.
Italian Seasoning	1 tbl.	



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