

Italian Wedding Soup

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A hearty version of the Italian classic. This is my own recipe based on a lot of internet searching followed by experimentation.

Ingredients

Ingredient	Qty	Units
Celery (chopped)	1	Cup
Onion (chopped)	1	Cup
Ditalini pasta	1	Lb.
Dried parsley	1-1/2	Tbs.
Escarole	1	Head
Fresh ground pepper	1/4	Tsp.
Garlic powder	1-1/2	Tbs.
Kosher salt	3	Tbs.
Meatball mix (see our meatball recipe)	1	Lb.
Water	5	Qt.
Whole chicken (3-4 Lb)	1	Each

Notes: 1 lb. of meatball mix refers to 1/3 pound each of the three ground meats. For a classic Italian wedding soup use 1/2 cup of orzo pasta. I prefer a heartier soup and use 1lb of ditalini pasta.

Directions

Into a large pot, add water, chopped celery, chopped onion, dried parsley, pepper, garlic powder and dried parsley. Add whole chicken and boil for 2-1/2 hours.

While the chicken is boiling prepare the meatball mix, roll into small balls using approximately 1Tbs of mix per meatball. Brown the meatballs using the method described in our meatball recipe except only about 3 minutes per side will be required for browning and less oil.

Once the chicken is done cooking, remove the chicken from the broth, set the broth aside. Remove the skin and bones from the chicken, shred the chicken with a fork and add the chicken back to the broth.

Add the pasta to the broth, bring back to a boil and cook the pasta until tender.

While the pasta is cooking wash and shred the escarole and cook until tender in boiling water.

Once the pasta is done cooking drain the escarole and add to the soup, also add the cooked meatballs.

The soup is now ready to serve.