

Wedding Soup

By: Alyssa Eskay & Linda DeLost

4 cups boiling water

1 1\2 pounds endive, washed and cut into small pieces

1 pound ground chuck (85\15)

1\4 c breadcrumbs

1 egg

1\8 t pepper

1\2 t salt

1\2 t garlic powder

1\2 t onion powder

Mix above ingredients, except for boiling water and endive. Take a small amount of mixture and roll into a log. Cut into small pieces and add to boiling water. Boil approx. 5 minutes until done. Remove. Add the endive and put-on lid. Cook approx. 10 minutes. Put the meatballs back in and add the chicken soup. (Can cut the meatball mixture in half if you don't add all the chicken soup.) Enjoy!