

Tim Farmer's Country Kitchen

ITALIAN WEDDING SOUP

Meatballs

1-2 cloves garlic

Fresh basil/oregano

1 pound Italian sausage/ground lamb (whatever meat you choose)

1 egg

¼ cup bread crumbs

¼ cup parmesan cheese

Salt and pepper to taste



Form into small balls and set in fridge until ready.

½ stick butter

½ onion, chopped

1/3 cup leek, chopped

1/3 cup celery, chopped

1-2 cloves garlic

7-8 cups chicken stock

Salt and pepper

1-2 tablespoons pernod (optional)

¾-1 cup acini de pepe pasta

1 ½ cups kale and spinach

Add vegetables to butter and cook until soft. Add in garlic and stir. Do not let burn. Add in chicken stock and seasonings and bring to a boil. Add in Pernod and pasta and stir. Drop in meatballs and cook for 12-15 minutes until done. Stir in kale and spinach until wilted and serve.

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