

Italian Wedding Soup by Shirley Watkins

Meatballs:

1 lb hamburger

½ lb Italian sausage

1 egg

1 tsp Garlic salt

½ cup seasoned bread crumbs

Soup:

2 large cans chicken broth

1 cup Orzo pasta

4 eggs, beaten

1 small bag fresh spinach

Parmesan cheese

Mix meatball ingredients thoroughly. Shape into small bite size meatballs and cook in a little olive oil. Drain on paper towels and you can freeze them until you make the soup.

Bring the chicken broth and one can of water to a boil and cook the orzo pasta according to the directions on the box. Add the frozen meatballs and put it all in a slow cooker if you want for a few hours. Just before serving, with the broth at a boil, add the beaten eggs and then the spinach. Parmesan cheese can be sprinkled on as it is served.