

## **Mā Pignotti's Escarole Soup**

### **Ingredients**

- ½ cup of olive oil
- 1 stalk celery
- 6 carrots
- 2 small onions
- 3 heads of escarole
- 4 large cans of chicken broth
- 6 eggs
- 1 cup grated Romano cheese
- 2 tbsp granulated garlic
- 1 ½ lbs of ground beef, veal & pork mix
- 1 ½ cups plain bread crumb
- ½ cup fresh chopped parsley

Salt, and pepper to taste

### **Directions**

1. In Chop celery, carrots and onions into soup size pieces. In a large stock pot add olive oil & vegetables and begin to cook until they begin to let off natural juices. Slightly season with a small amount of salt & pepper to your desired taste, and then add chicken stock. Bring to a boil, reduce to medium heat, and then add escarole after it has been fully cleaned and chopped.
2. Meatballs; in a large bowl combine meat, eggs, ½ cup of grated cheese, granulated garlic, parsley and desired salt & pepper. When fully mixed slowly add breadcrumb until the mix begins to bind. Begin to roll meatballs to the size of a small candy ball and place on a cookie tray. Slowly add the meatballs to the soup, allow, cooking for about 30 minutes or until the escarole is now tender.
3. In a bowls beat 6 eggs adding the remainder of the grated cheese. Slowly drizzle into the soup allowing cooking for 5 to 10 minutes more.

**Recipe by Angelo Lutz**

As seen on, Cooking with The Kitchen Consigliere  
[www.KitchenConsigliere.com](http://www.KitchenConsigliere.com)