



Jinny's

Italian Wedding Soup

Serves 8-10

Chicken Meatballs

2 pounds ground chicken
2 each eggs
1/2 cup sour cream
1 1/3 cup pecorino
1/2 cup bread crumbs
2/3 cup onion, diced
1 Tablespoon rosemary, chopped
2 1/2 teaspoon salt
2 teaspoons black pepper

Soup

1/4 cup fregola

2 Tablespoons Olive oil
1/4 cup pancetta, diced
2 onions onions, diced
1 head fennel fennel, diced
2 each leeks leeks, diced
6 each garlic, minced
1/2 cup sherry wine
4 quarts chicken stock
to taste Salt & Pepper
1 head escarole, 1/2 in
ribbons
to garnish Parmesan

Chicken Meatball Method:

Preheat Oven to 375°F

Place all ingredients together in a large bowl and mix just until just combined. Form meatballs to the size of a quarter, working with a small amount of oil on your hands round out the meatballs so each is nicely packed. Place on a sheet tray, with parchment. Bake in the oven for 20-25 min, until lightly browned. Set aside until the soup base is done.

Soup:

Boil fregola, like pasta, until al dente, strain and toss with olive oil, set aside.

In a heavy bottomed pot, start by rendering the pancetta in the olive oil until lightly browned. Add the onions, fennel, leeks & garlic. Cook until the veggies are just tender. Deglaze with sherry. Add chicken stock bring to simmer. Add salt and pepper to taste. Add cooked meatballs, simmer and taste. Add escrole until wilted. Add cooked fregola. Garnish with shaved parmesan and olive oil.