

Italian Meatball & Escarole Soup



8 oz ground beef
8 oz ground prk
4 oz **BELLISSIMO** beef base
8 oz milk
2/3 cup bread crumbs
1 large egg
1/2 tsp sage
1/4 tsp lemon zest
4 cups escarole, chopped
4 oz garlic, sliced
1/2 tsp crushed hot pepper
3 qts water
1 cup parmesan cheese, grated

1. Mix all ingredients in a bowl. Form 1/4 oz meatballs and bake or pan fry until lightly browned. Set aside.
2. In a large pot, saute escarole and garlic in olive oil over medium heat. When escarole is limp, add hot pepper. Add water and beef base to escarole. Simmer for 10 minutes.
3. Drop meatballs into hot soup and continue to cook for 15 minutes. Garnish with cheese.