

Wedding Soup

*Our Favorite Recipes
Best of the Best from Minnesota Cookbook*

Servings: 2

2 eggs

1/4 cup bread crumbs

*1/4 cup Romano cheese,
grated*

lemon rind (to taste)

pinch nutmeg

3 cups chicken broth

parsly (for garnish)

Place the chicken broth into a large pot. Bring to a boil.

In a bowl, mix the eggs, bread crumbs, Romano, lemon rind and nutmeg. Let stand for a few minutes. Drop by teaspoonfuls into boiling chicken broth. Simmer until done.

Garnish with parsley.

Per Serving (excluding unknown items): 239 Calories; 12g Fat (44.9% calories from fat); 20g Protein; 12g Carbohydrate; trace Dietary Fiber; 227mg Cholesterol; 1499mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 1 Fat.