

Traditional Italian Spinach Wedding Soup

From Baroness Lady Genievieve de'Charbonneau

2 medium sweet onions (Minced)	2 quarts Chicken stock (home made or commercial)
3 oz spinach (1/2 box frozen, defrosted and drained) or 1 bag fresh (cleaned and chopped)	1 cup of Beef broth
2 Chicken breasts (de-boned and chopped)	1 tsp. basil (4 or 5 leaves shredded)
	1/2 tsp pepper
	3 eggs (separated)

If your Chicken is fresh, skin it, de-bone and chop it into small pieces. Cook this in a skillet until done. Leftover cooked bits of Chicken or turkey can be used as well.

In a skillet, sauté onions until they are a golden brown. Remove from pan and set aside. To the skillet add the chopped spinach and brown slightly. (Omit if you are using frozen spinach).

In a large pot, add stocks, the Chicken pieces, onions and spinach. Season with the basil and pepper, and cook over medium heat for 30 minutes until just boiling, lower heat. Take the separated egg whites, beat them till frothy and then drizzle them into the hot soup. Repeat with the yolks. Lower heat again and cook for 10 minutes more.

Sideboard: add ginger and saffron making this a Moroccan wedding soup

Serves: 8