Meatball Soup ala Washburn

Serves 6

Ingredients

Meatballs

- 1 lb hamburger
- 1 egg
- 2 Tbsp parsley flakes
- 1 Tbsp season salt
- 1 tsp Accent (MSG)

Soup Base

- 1 medium onion, chopped
- 2 stalks celery, including leaves, chopped
- 3 Tbsp butter or margarine

Broth

- 2 beef bouillon cubes
- 4 c. water
- 1 tsp salt

Pasta

- 2 c. twisted macaroni
- 6 c. water
- 1 tsp salt

Vegetables

- 1 - 20 oz pkg frozen mixed vegetables

Instructions

Meatballs

1. Mix together hamburger, egg, parsley flakes, season salt, and Accent.
2. Form into about 30 little meatballs.

Soup Base

3. Sauté onion and celery (including leaves) in butter or margarine in a large kettle.

Broth

4. Add bouillon cubes, 4 c. water, and 1 tsp salt to the onion and celery mixture.
5. Bring to a boil, add meatballs, and cook about 10 minutes.

Pasta and Vegetables

6. Cook twisted macaroni in 6 c. water with 1 tsp salt as directed on package; drain and add to meatball mixture.
7. Add frozen mixed vegetables at the same time as the macaroni.
8. Simmer 15 minutes.

Serving

9. Serve with hot corn bread.

Meatball Soup ala Washburn

1 lb hamburger
1 egg
parsley flakes - 2 T.
1 t. season salt
1 t. accent

Mix together, make about 30 little meatballs

Serve with hot corn bread

1 medium onion, chopped
2 stalks celery, incl. leaves, chopped
3 T. butter or margarine

Sauté in butter in large kettle

2 beef bouillon cubes
4 C. water, + 1 t salt

add to onions & celery. Bring to boil, add meatballs, cook about 10 minutes

2 C. twisted macaroni
6 C. water + 1 t salt

fix as directed on pkg, drain and add to meatball mix

1 - 20 oz pkg frozen mixed vegetables - add to above at same time as macaroni. Simmer 15 min. Serves 6

recipecardarchive.com | RCA0009-20260629-0056