

Italian Wedding Soup

Submitted by D. R. March

½ lb. ground veal (or beef)

2 tbsp. bread crumbs

½ tsp salt

1 tsp garlic powder

9 cups chicken broth

2 tbsp grated Romano cheese

1 beaten egg

1 tbsp chopped fresh parsley

or substitute w/dry

½ cup. Orzo pasta (or small pasta type)

1 cup chard

½ cup diced onions

Drain water from crabmeat. Soften cream cheese (out of wrapper in microwave) under 1 minute and mix together by hand. Add all remaining ingredients. Pour into a baking dish ungreased. Sprinkle paprika on top and bake in preheated 350 degrees for 30 minutes. 8 to 10 servings