Meatball Soup (Armenia)

Meatballs:

1 lb. ground beef
1/4 c. uncooked medium-grain rice
1/2 c. minced parsley
1/2 c. minced onion
1 egg, lightly beaten
Salt to taste
Ground black pepper to taste
1/2 c. flour

Broth:

7 c. beef broth, or 7 c. water and 3 beef bouillon cubes
1/4 c. uncooked medium-grain rice
1/2 c. minced parsley
1/2 c. minced onion
2 eggs
Juice of 1 lemon

In a large bowl mix ground beef, rice, parsley, onion, egg, salt, and pepper. Mix well and form into small balls. Roll meatballs in flour, removing excess flour. In a large pot, bring beef broth or water and beef bouillon cubes to a boil. Add meatballs slowly so that boiling will continue. Then add rice, parsley, and onion. Simmer, covered, for 1 hour.

Beat eggs with a fork. Beat lemon juice into eggs and while still beating, gradually add a ladle or two of hot broth, mixing thoroughly. Slowly add this mixture to the soup, stirring well. Cover and let rest off the heat about 10 minutes. Makes 6 servings.

Serve with a salad, Feta cheese, and olives.

Susan B.