

SOUPS

MARROW BALLS SOUP†

MARKLÖBCHEN

Soup

- 2 ½-3 lbs. Soup bones (make sure you have 3 bones with marrow)
- 1 medium onion
- 1 bay leaf
- 4 cloves (whole)
- 3 celery stalks (halved)
- 2 carrots (halved)
- 3 sprigs parsley
- 1 teaspoon salt

Marrow Balls

- ¼ cup marrow
- 1 egg (beaten)
- ⅓ cup breadcrumbs
- 1 teaspoon flour
- a dab of baking powder (approximately 1/16 teaspoon)
- dash nutmeg
- dash pepper
- 1 tablespoon parsley (chopped)
- ¼ teaspoon salt

Wash the bones. Without removing the peel, wash the onion. Using a knife make a cut large enough to insert the bay leaf in the onion. Press the cloves in the opposite end of the onion. Combine all the soup ingredients in a large pot and cover with cold water (about 5 cups). Bring to a boil, turn down the heat and simmer for three hours. Strain the stock through a fine sieve or through several layers of cheese cloth. Place the stock in the refrigerator to cool quickly. When cool remove fat from the top. Heat to a boil and simmer until marrow balls are done. Season with salt and pepper to taste. Take the bones and remove marrow with a knife or spoon. (You should have about ¼ cup marrow.) Strain the marrow through a fine sieve and beat until creamy. Add the beaten egg, breadcrumbs, flour, baking powder, salt parsley, nutmeg, pepper and mix well. Let it sit for 30 minutes. Form little balls (marble size)

with wet hands. (You should be able to create about 20 balls.) Bring 4 cups of water, 1 ½ tablespoons salt to a boil. Drop balls into the water carefully, turn down the heat and simmer for 5-6 minutes. Remove balls with a slotted spoon and place them into soup bowls. Cover the balls with hot soup and serve with bread.

Serves 6

