

## Welcome to Our "Good Life Page" by US Best Capital partners

### Recipe of the Month: Wedding Soup

**Wine Pairing: Menage a Trois**

**After Dinner Pleasures: Cigar - Sancho Panza Double Maduro**



### Wedding Soup

"Since June is such a great time for weddings, I wanted to share Mom's wedding soup recipe with you. It is one of my personal favorites, and is the most traditional of all Southern Italian soups. It is served on wedding days to bring happiness, love and health to the newlyweds, but it's easy enough to serve any day. Although I have added a few of my own touches over the years, the basic recipe belongs to Mama, who is just as beautiful today as she was on her June wedding day 59 years ago! Serve this delicious course with crusty Italian bread and "marry" it with a great wine such as [Menage a Trois](#). Follow up with a delightful after dinner cigar such as [Sancho Panza Double Maduro](#).

I hope you will enjoy this recipe with your family and friends for many years to come. Buon Appetito! **Natalie**

### Let's Make the Soup!

#### First Prepare the Stock

1 cut up whole chicken  
2 carrots chopped  
2 celery stalks chopped  
1 medium yellow onion diced  
1/2 fennel head (do not cut)  
2 large cans College Inn chicken broth  
About 6 to 8 cups of water  
Salt and Pepper to taste

Place above ingredients in a large stock pot and simmer gently for 2 to 3 hours to create a tasty broth. When the broth is done, remove chicken pieces and chop the meat of the chicken into bite size pieces. Then strain the broth through a cheesecloth lined colander into another large pot.

#### Now for the Soup Ingredients

2 eggs  
1 package fresh whole baby spinach  
1/2 cup parmigiana cheese  
1 tbsp. fresh parsley chopped  
1 shot glass of anisette liqueur  
1 lb. Acini de Pepe (or other pastina) follow package directions to cook and set aside.  
1 lb. Tiny Italian Meatballs (recipe below)  
Salt and Pepper to taste

#### Meatball Recipe

Mix together the following with your hands: 2 eggs, 1/2 lb. ground beef, 1/4 lb. ground sausage, 1/4 lb. ground veal, 1/2 c. dry breadcrumbs, 3 tsp. minced garlic, 1/2 c. freshly grated parmigiana cheese, 2 tbsp. chopped parsley, 1 tsp. salt, black pepper to taste, 2 tbsp. olive oil, 2 tbsp. basil. Add water or milk until you have the

consistency of stiff mashed potatoes. Roll into 1/2" balls.

Get the broth boiling and add to it the shot of anisette and the raw meatballs and let this simmer for about 15 minutes or until the meatballs are cooked. Now add the diced chicken, baby spinach, parsley and salt and pepper to taste. Let cook about 2 minutes more. Whisk together the eggs and the cheese, and while the broth is boiling, drizzle the mixture into the soup slowly, stirring constantly until cooked through the broth. I like to keep the pasta separate from the soup until it is time to serve it, because it keeps the pasta from becoming mushy and the starch from dissolving into your beautiful broth. (Serves 8 to 10)

## Suggested Wine Pairing:

By Bruno Schirripa



### Menage a Trois California Red Wine

"Ok just by the name it strikes a raise of the eye brow and that little demon in your head says 'we must try this wine'. Once you do it will become a regular on your wine rack or wine cellar. It is a delightful blend based on three varieties ( oh that is why the trois!) Zinfandel, Merlot, and Cabernet Sauvignon. This unique blend of three great reds creates a wine that goes with anything at any time. It drinks beautifully with a pasta, this month's wedding soup recipe or any fare on the table - even fish! Before dinner have a couple of sips to set up the pallet. It is also a wonderful conversation wine after dinner with a Sancho Panza Cigar."

## After Dinner Pleasure:

By Bruno Schirripa



### Sancho Panza Double Maduro

"Handcrafted in Honduras, this square pressed cigar is a dark gem of a smoke. It is a three-nation blend (Honduran, Nicaraguan, Dominican) wrapped in an extra-dark Connecticut broadleaf making it a more robust, earthy type of smoke. An excellent maduro cigar. "

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Natalie (Schirripa) Decker  
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"Sometimes we get so busy with business that we forget to stop and enjoy the good things in life - "la vita bella", as we call it in Italian. So, I thought it would be fun to share one of my favorite passions with you each month - authentic southern Italian recipes - just like my mother and grandmothers taught me growing up. My brother, Bruno Schirripa, and I love to cook together, so I am thrilled that he will be contributing the monthly wine pairing and after dinner cigar pick to accompany my recipes. My husband, Steve, is not much into the cooking aspect, but he is definitely an expert "tester" and especially enjoys the after dinner pleasures. We hope you will enjoy and share it all each month with your family and friends!"

