

CUISINE



(L-R) CHEF PALACIOS, CAREY & SHELBY BASCIANO



Street Meet's

# Wedding SOUP

Getting the whole family to agree on a place to eat, especially when kids are involved, isn't always easy. Fortunately, Hilton Head's Street Meet, reminiscent of 1930s era taverns and street vendors, offers gourmet hot dogs, burgers with truly one-of-a-kind toppings, unique sandwiches (such as the marshmallow and peanut butter "Fluffer Nutter"), tasty pasta dishes and homemade soups. They even offer a fried Twinkie and Buffalo-style pierogis, which have to be tried to be believed.

This month, Street Meet shares its delicious version of "Wedding Soup," a classic Italian dish, which blends perfectly with the restaurant's menu of traditional (and not so traditional) regional American favorites. Call **Street Meet**, in Port Royal Plaza, at 842-2570. **M**

**Wedding Soup**

- 1 1/2 lbs stewing chicken • 3 qts water • 1 tbsp salt
- 1 lbs escarole • 1 1/2 cups diced celery • 1/2 lb ground chuck
- 1/2 tsp chopped parsley • 2 eggs • 1/2 small clove garlic, minced

- 1/2 cup bread crumbs • 1 tbsp grated Parmesan cheese
- salt & pepper to taste

**Wedding Soup Bread**

- 3 eggs, beaten well with mixer • 1/4 cup seasoned bread crumbs
- 1/4 cup grated cheese • 1 tsp chopped parsley
- 1/2 tsp baking powder

Simmer chicken in large kettle with salted water until tender. The stock will cook down to about five quarts. Remove from heat. Remove chicken and separate meat from bones, gristle and skin. Shred chicken into little pieces and set aside.

Cook escarole and celery in salted water, in separate utensils, until tender. Drain, set aside.

Mix ground chuck, parsley, eggs, garlic, bread crumbs and Parmesan cheese well and shape into marble-sized meatballs. Fry meatballs until lightly browned in fat, remove from pan. Return chicken stock to heat, bring to a boil and add the meatballs and chicken pieces. Add vegetables and simmer for ten minutes.

Combine bread ingredients into a batter, bake on greased jelly roll pan 300-325° for ten minutes. Remove from oven and cut into tiny squares while still hot. Add bread to soup just before serving.

A classic Italian dish to celebrate and enjoy.

Photos by Rob Kaufman

**Carey Basciano (owner)**

- Graduated from Kent State in 1991.
- Has twenty years of experience in the restaurant industry.
- General manager of the Harbourside Café in Sea Pines for the last 12 years.

**Rafael Palacios (chef)**

- Was previously executive chef at Land's End Tavern in South Beach Marina.
- Since moving to Hilton Head Island in 1989, has cooked at several of the island's best restaurants.