



Russian-style Goat Meatball Soup

Meatball Ingredients:

- ◆ 2 lbs. of Longlane Farms ground goat [<https://longlanefarmsllc.com/store/ols/products/ground-goat>]
- ◆ 1 tsp. Mrs. Dash Seasoning
- ◆ ½ tsp. black pepper
- ◆ 2 tsp. salt
- ◆ 1 large egg
- ◆ ½ medium yellow onion, diced

Soup Ingredients:

- ◆ 1 gallon (or 4 quarts or 16 cups) of water
- ◆ 7 medium Yukon gold potatoes, cubed (skin on)
- ◆ 3 celery sticks, diced
- ◆ 2 cups of carrots, cut into small coins
- ◆ 1 container of fresh button mushrooms, diced
- ◆ ½ medium yellow onion, diced
- ◆ ½ cup of angel hair pasta (broken into 1 inch segments)
- ◆ 3 tbsp. dried dill
- ◆ 2 tbsp. chicken base
- ◆ 2 tbsp. lemon juice
- ◆ 1 tbsp. beef base
- ◆ 1 tbsp. hot sauce
- ◆ 1 tbsp. fish sauce or Maggi sauce
- ◆ 1 tbsp. bacon crumbles
- ◆ 1 tsp. Mrs. Dash Seasoning
- ◆ 1 tsp. dried thyme
- ◆ ½ tsp. ground black pepper

Bring a gallon of water to a boil over high heat in a large pot. Add diced potatoes, chicken base, lemon juice, beef base, dill, hot sauce, fish sauce, bacon, thyme, and black pepper. Boil for 10 minutes on high.

While the broth boils, mix ground goat, Mrs. Dash, black pepper, salt, egg, and onion together in a bowl. Form this mixture into meatballs by rolling between your hands to create meatballs just under an inch in diameter. Add the meatballs to the broth as it boils. Add carrots and pasta to the broth. Boil for 10 minutes on medium/high.

Heat a medium sauté pan to medium/high. Add olive oil. Once the olive oil shimmers, add celery and remaining onion. Cook until celery and onion have a light brown color. Add celery, onion, and remaining oil to the soup.

Beat the remaining egg with a fork in a bowl. Bring the soup to a low boil. While stirring the soup vigorously (*but not so hard that meatballs break*), slowly drizzle the beaten egg into the soup while continuously stirring. (continued)



Let soup sit, off heat, for 5-10 minutes with the lid on. Ladle into bowls. Feel free to dress the soup with a sprinkle of dill (*dried or fresh will work*). Salt and pepper to taste at the table.

**Inspired by: Mom's Meatball Soup Recipe from Natasha: <https://natashaskitchen.com/moms-meatball-soup-recipe/>*