# Elizabethan Spicy Muttonball soup
# Serves 6 people.

From www.Seatofmars.com
Email: Jason@seatofmars.com

6 cups of beef broth or stock
1 pound of ground lean lamb or Mutton
Quarter of a teaspoon of cloves
Eighth of a teaspoon of Mace
Half a teaspoon of Salt
Eighth of a teaspoon of freshly ground pepper
One and half tablespoons of Currants
One and half tablespoons of pitted finely minced dates.
Garnished with fresh minced Parsley

1) Bring Stock to the boil and then reduce to a simmer
2) In a bowl combine remaining ingredients being carful to sprinkle spices and salt evenly over the meat
3) Roll mixture into about a dozen small balls.
4) Place meatballs in a simmering stock. Cover pot and continue to simmer for 10 minutes or until meatballs are done.
5) Skim excess fat from the top
7) Serve hot with a garnish of Parsley

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