

Cheeseburger Soup

Bethe Wiberg

Qty: 2 ½ quarts

Ingredients:

- ½ lb. ground beef
- ¾ cup chopped onion
- ¾ cup chopped carrots
- ¾ cup chopped celery
- 1 tsp dried basil
- 1 tsp dried parsley
- 4 TBSP butter
- 3 cups chicken broth
- 4 cups diced potatoes
- ¼ cup flour
- 8 oz. American cheese, cubed
- 1 ½ cup milk
- salt and pepper
- ¼ cup sour cream (optional)

Directions:

Brown the ground beef. Drain and set aside. Saute' the onions, carrots, celery and seasonings in 1 TBSP of the butter. Melt 3 TBSP of butter; add flour and mix. Add to soup with the ground beef, chicken broth and vegetable mixture. Bring soup to a boil and simmer until vegetables are cooked and soup has thickened slightly. Reduce heat to low, add cheese and milk. Add sour cream just before serving.

Source: First United Methodist Church of Duluth