

Cheeseburger Soup

So creamy and cheesy, you won't want just one bowl.

BACON CHEESEBURGER SOUP

1 lb Ground beef
6 slices of cooked bacon chunks (optional)
3/4 cup Carrots (sliced thin)
3/4 cup Celery, diced
3/4 cup Onion, diced
1 tsp Parsley flakes, dried
4 cups Potatoes, cubed
3 cups Chicken broth
1/4 cup flour
1/4 tsp Pepper
3/4 tsp Salt
4 tbsp Butter
1 1/2 cups Milk
1/2 cup Sour cream
2 1/2 cups Velveeta processed cheese

Brown the ground beef. Drain any fat, and set aside.

In the same pan add 1 T butter and add onion, carrots, parsley flakes, and celery. Saute until tender. Add the broth slowly. Then add potatoes and beef and bring to a boil. Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender.

In small skillet melt remaining butter (3 T) and add the flour. Cook and stir a few minutes until bubbly. Add to the soup and bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Stir in the cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and stir in sour cream and bacon.