



Cheeseburger Soup Recipe

Gladys Carlson

½-¾ lb	ground beef	4 C	diced/peeled potatoes (1¾ lb)
¾ C	chopped onion	¼ C	all-purpose flour
¾ C	shredded carrots	8 oz	processed American cheese, cubed
¾ C	diced celery	1 ½ C	milk
1 tsp	dried basil	¾ tsp	salt
1 tsp	dried parsley flakes	¼-½ tsp	pepper
4 tbsp	butter or margarine (divided)	¼ C	sour cream
3 C	chicken broth		

In a three-quart saucepan, brown beef, drain and set aside. In the same saucepan sauté onion, carrots, celery, basil and parsley in 1 tbsp of butter until vegetables are tender, about 10 minutes. Add broth, potatoes, beef, bring to a boil. Reduce heat; cover and simmer 10 to 12 minutes or until potatoes are tender.

Meanwhile, in a small skillet, melt remaining butter and add flour. Cook and stir 3 to 5 minutes or until bubbly. Add to soup, bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and blend in sour cream.