



# Cheeseburger Soup

## Ingredients

1 lb locally raised ground beef  
3/4 c. chopped onion  
3/4 c. shredded carrots  
3/4 c. diced celery  
1 t. dried basil  
1 t. parsley flakes  
4T. butter, divided  
4 c. chicken broth  
4 c. peeled and diced potatoes  
2 c. shredded cheddar cheese  
1.5 c. milk  
3/4 t. salt  
1/2 t. pepper  
1/4 c. flour or 1/8 c. corn starch

## Directions

Brown ground beef, set aside.  
Saute 2T butter, onion, carrots, celery, basil and parsley until tender  
Add broth, potatoes, beef, and salt, and bring to a boil. Reduce heat, cover, and simmer for 10-12 minutes or until potatoes are tender.  
Make a roux with 2 T butter and flour, or thicken with 1 cup hot broth from the soup and corn starch. Add to soup, bring to a boil, and cook 2 minutes.  
Reduce heat, stir in cheese, milk, and pepper.  
Top with bacon bits.



Prep Time: 15 min

Cook Time: 30 min

Serves: 6-8