



Cheeseburger Soup

Ingredients

- 1 pound ground beef
- 1 onion, chopped
- 2 carrots, shredded
- 1 stalk celery, diced
- 1 teaspoon dried basil
- 2 tablespoons dried parsley
- 4 tablespoons margarine
- 3 cups chicken broth
- 3 cups hash brown potatoes
- 1/4 cup all-purpose flour
- 8 ounces processed cheese food
- 1 1/2 cups milk
- salt and pepper to taste
- 1/4 cup sour cream

Directions

1. In a 3-quart saucepan brown beef. Drain and set aside. In the same saucepan, saute onion, carrots, celery, basil and parsley in 1 tablespoon butter until vegetables are tender, about 5 minutes.
2. Add broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer for 5 - 10 minutes or until potatoes are tender.
3. Meanwhile, in a small skillet melt remaining butter. Add flour and cook and stir for 3-5 minutes or until bubbly. Add to soup. Cook and stir soup for 2 minutes. Reduce heat to low.
4. Add cheese, milk, salt and pepper and cook and stir until cheese melts. Remove from the heat. Add sour cream. Stir well. Serve immediately.

