Cheeseburger Soup

Because I commute 1 hour each way to work, I simplify this recipe. I also use more ground beef, 1#, I buy the cubed hash browned potatoes in the freezer section, along with the frozen diced onions. I use whole milk, and make this recipe as stated. I shave lots of time from assemblage with the ‘easy’ ingredients. Very hearty, creamy, filling on a cold winter’s night. My family loves this, we have been making it for about 5 years now, I was surprised to find it on this site. To thicken this use potato flakes, it works great! The potato flakes make it a richer, thicker soup with substance.

I was frantically searching for a similar recipe featured in one of the first editions of Taste of Home. It’s my husband’s favorite, and I lost the recipe! I couldn’t get it quite right until this one! I also add one seeded, minced jalapeno, crumbled bacon, and some cayanne to the adult’s portions. He thinks I found the original recipe, but this one’s even better!!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don’t forget to SHARE with your Facebook friends

INGREDIENTS

1 pound ground beef
¾ cup chopped onion
¾ cup shredded carrots
¾ cup diced celery
3 cups chicken broth
2 cups diced peeled potatoes
3 tablespoons all-purpose flour
3 tablespoons butter

2 cups (8 ounces) sharp cheddar cheese
1-1/2 cups milk
1 teaspoon salt
½ teaspoon pepper

INSTRUCTIONS

In a 3-qt. saucepan, brown beef. Add the onion, carrots and celery, saute for 5 minutes. Add the broth and potatoes; bring to a boil. Reduce heat; cover and simmer for 10-12 minutes or until potatoes are tender.

Meanwhile, in a small skillet, melt butter. Add flour; cook and stir for 3 minutes or until bubbly. Add to soup; 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,

Source : allrecipes.com