

Cheeseburger Soup I

Ingredients

1/2 POUND GROUND BEEF

3/4 CUP CHOPPED ONION

3/4 CUP SHREDDED CARROTS

3/4 CUP CHOPPED CELERY

1 TEASPOON DRIED BASIL

1 TEASPOON DRIED PARSLEY

4 TABLESPOONS BUTTER

3 CUPS CHICKEN BROTH

4 CUPS CUBED POTATOES

1/4 CUP ALL-PURPOSE FLOUR

2 CUPS CUBED CHEDDAR CHEESE

1 1/2 CUPS MILK

1/4 CUP SOUR CREAM

Directions

In a large pot, melt 1 tablespoon butter or margarine over medium heat: cook and stir vegetables and beef , until beef is brown.

Stir in basil and parsley. Add broth and potatoes. Bring to a

boil, then simmer until potatoes are tender, about 10-12 minutes.

Melt the remainder of butter and stir in flour. Add the milk, stirring until smooth.

Gradually add milk mixture to the soup, stirring constantly. Bring to a boil and reduce heat to simmer. Stir in cheese. When cheese is melted, add sour cream and heat through. Do not boil.

source:Allrecipes.com