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## *Cheeseburger Soup*

- 1/2 lb browned ground beef
- 4 cups diced potatoes
- 3/4 cup chopped onions
- 1/4 cup flour
- 3/4 cup shredded carrots
- 8 oz Velveeta
- 3/4 cup diced celery
- 1-1/2 cup milk
- 1 tsp dried basil
- 3/4 tsp salt
- 1 tsp dried parsley flakes
- 1/4 tsp pepper
- 3 cups chicken broth
- 1/4 cup sour cream

Saute onion, carrots, celery, basil and parsley in 1 T butter for about 10 minutes. Add broth, potatoes and hamburger. Bring to a boil. Reduce heat, cover, and simmer for 10-12 minutes, or until potatoes are tender. Meanwhile, in a small skillet, melt about 3 T butter. Add flour and cook, stirring, for about 3-5 minutes or until bubbly. Add to soup. Bring to boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and stir in sour cream.