

Cheeseburger Soup (adapted from Taste of Home)

- 1 pound ground beef (or turkey)
- 4 tablespoons butter, divided
- 1 small onion, chopped
- 2 big carrots, shredded
- 2 celery stalks, chopped
- 1 teaspoon dried basil
- 1 teaspoon dried parsley flakes
- 1-3/4 pounds (about 4 cups) cubed peeled potatoes
- 3 cups chicken broth (or beef broth, why not!)
- 1/4 cup all-purpose flour
- 2 to 4 cups shredded Velveeta (or any cheese, I suggest sharp cheddar)
- 1-1/2 cups whole milk
- 3/4 teaspoon salt
- 1/4 to 1/2 teaspoon pepper
- 1/4 cup sour cream

Directions

- In a large saucepan over medium heat, cook and crumble beef until no longer pink, 6-8 minutes; drain and set aside. In the same saucepan, melt 1 tablespoon butter over medium heat. Saute onion, carrots, celery, basil and parsley until vegetables are tender, about 10 minutes. Add potatoes, ground beef and broth; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-12 minutes.
- Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream.