

Cheesburger Soup

Ingredients:

½ lb. Ground Beef	4 Cup Diced Peeled Potatoes (1 - ¾ lbs.)
¾ Cup Onions (Chopped)	¼ Cup All-Purpose Flour
¾ Cup Shredded Carrots	8 oz. Process American Cheese (cubed - 2 cups)
¾ Cup Diced Celery	1 ½ Cup Milk
1 tsp. Dried Basil	¾ tsp. Salt
1 tsp. Dried Parsley flakes	¼ to ½ tsp. Pepper
4 tbsp. Butter or margarine (Divided)	¼ Cup Sour Cream
3 Cups Chicken Broth	

Directions:

In a 3-quart saucepan, brown beef; drain and set aside. In the same saucepan, sauté onion, carrots, celery, basil and parsley in 1 tbsp butter until vegetable are tender, about 10 minutes. Add broth, potatoes and beef; bring to a boil. Reduce heat; cover and simmer for 10 to 12 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir for 3 to 5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat low. Add cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream. Yield: 8 Servings