



Slow Cooker Cheeseburger Soup

prep time 20 minutes

Cooking time 3-4 hours (low heat)

8 cups

Preheat slow cooker to low heat

Ingredients:

4 TBS. butter*

1 lb. ground sirloin*

1 cup diced onion*

3/4 cup diced celery*

1/2 cup diced carrot*

1 tsp. minced garlic

1 tsp. dried basil

1/4 cup all purpose flour

1 1/2 cups milk (whole or 2 %)

3 cups chicken broth*

2 cups peeled and diced russet potatoes (optional)*

2 cups shredded sharp Cheddar cheese*

salt and pepper

Ketchup, Yellow Mustard, chopped dill pickles (garnish) Melt butter in a sauté pan over medium heat. Add sirloin; cook until meat begins to brown. Stir in onion, celery, carrot, garlic and basil; cook 5 minutes.

Add flour, stirring to coat mixture. cook 1 minute. Stir in milk until mixture is smooth. Bring mixture to a boil; cook 2 minutes. Transfer soup to a 3-4 qt. slow cooker. Stir in broth.

Cover and cook on low setting for 3-4 hours. If adding potatoes, cook until they are tender, about the same amount of time.

Add cheddar cheese just before serving, stirring until cheese melts. Season soup with salt and pepper, garnish each serving with ketchup, mustard, and pickles. The only thing missing is the bun!