

# Cheeseburger Soup

Submitted by Sister Margaret Ann Wooden, 1st Grade Teacher



## Ingredients

- 8 slices of bacon, cut into pieces
- 1 lb. lean ground beef
- 2 medium carrots peeled and chopped
- 2 Celery stalks, chopped
- 1 medium onion chopped
- 2 tsp. kosher salt
- ½ tsp. black pepper
- 2 garlic cloves, finely chopped
- ¼ cup all-purpose flour
- ½ tsp. mustard powder
- ½ tsp paprika
- 4 cups chicken broth
- 2 lb. russet potatoes, peeled and dice
- 2 cups shredded cheddar cheese
- 1 cup heavy cream
- ¼ cup sour cream

## Instructions

Cook bacon over medium heat until crisp. Remove bacon, leaving the bacon fat in the pan. To the bacon fat, add beef, carrots, celery, onion, salt and pepper. Cook, stirring frequently until the meat is brown and crumbly. Add garlic and cook until fragrant. Sprinkle in flour, mustard powder and paprika. Gradually stir in chicken broth and 1 ½ cups of water. Stir in the potatoes. Cook until the potatoes start to become tender. Use a wooden spoon to break up the potatoes a bit; the soup should have lumps and not be smooth. Remove from heat and slowly stir in 2 cups of cheese, heavy cream and sour cream until well combined.