

## Cheeseburger Soup

1 pound ground beef  
1 tablespoon butter  
¾ cup chopped onion  
¾ cup shredded carrots  
¾ cup diced celery  
¼ cup flour  
4 cups chicken broth  
2 large potatoes, thinly diced  
¼ cup bacon bits (or ½ pound bacon cut into small slices, cooked and drained)  
8 ounces sharp cheddar cheese, shredded  
1½ cups milk  
½ teaspoon basil  
¼ teaspoon salt  
¼ teaspoon pepper  
¼ cup dry milk powder  
¼ cup sour cream, optional

Brown beef in large heavy skillet; remove meat to paper towels and set aside. In the same pan, sauté onion, carrots, celery in butter for 5 to 10 minutes. Stir in flour and slowly add broth, stirring constantly to prevent lumps as it thickens. Stir in potatoes and bacon. Cover, reduce heat, and simmer until potatoes are tender, about 20 to 30 minutes. Add cheese, milk, basil, salt, and pepper. Cook and stir until cheese melts. Remove from heat and blend in sour cream. Makes 8 to 10 servings.

\*Note from Lieutenant (Junior Grade) Humbolt: I use 2 pounds of hamburger and dice all the vegetables. Also, you can cook the bacon until crisp in the oven (crumble before adding it to the soup).