

# Rebecca's Cheeseburger Soup



The original version of this recipe was first published by [Taste of Home](#) in 1996, and it's been a favorite in my family for almost as long. Over the years I've developed so many shortcuts and substitutions that it's sometimes a whole different recipe. I even developed and tested a 100% vegetarian version (I've included those substitutions below where applicable) and a vegan version is theoretically possible, though I've never gone that far with it. Whatever customizations you make, you should end up with a tasty, hearty soup that goes well with some crusty bread on a cold winter day.

## Ingredients

½ lb ground beef (vegetarian version: soy crumbles)  
½ of a medium-large red onion, chopped  
¾ cup shredded carrots  
¾ cup diced celery  
1 tsp dried basil  
1 tsp dried parsley  
4 tbsp butter, cut into several chunks  
3 cups chicken broth (vegetarian version: Imagine's "No-Chicken" broth)  
4 cups country-style frozen potatoes (or fresh diced potatoes, but frozen is easier)  
¼ cup flour  
8 oz. bag of shredded Mexican blend cheese (or your own favorite cheese)  
1 ½ cups milk (unflavored soy or almond milk works just fine)  
¾ tsp salt  
¼-½ tsp pepper  
Sriracha to taste  
Sour cream (~1 tbsp per bowlful)

## Directions

1. Brown the meat in a skillet and drain off the fat. You can skip this step if you're using soy crumbles.
2. Add everything but the broth and sour cream to the pot and combine with a large spoon.
3. Add broth.
4. Cook on low for a few hours. It's ready when veggies are tender. I don't have a specific time for this since I let it cook while I'm at work and eat when I get home, but I'd call it a minimum of 4 hours.
5. Serve it up to the hungry mob and top each bowl with a spoonful of sour cream.

## Other Recipe Notes

I like to add random chopped vegetables that aren't on the ingredient list. I often have things like fresh mushrooms or half of a red bell pepper hanging out in the fridge on the edge of going bad. Chop them up, throw them in. Corn would be good too. Or fresh chopped garlic.

*Bacon Cheeseburger Soup...* enough said. (Just cook and chop the bacon first.)

Finally, there's a lot of stuff that I don't actually measure. When you get down to ¼ teaspoons of anything, you're really just adding to taste, so eyeballing it is fine. Same with vegetable quantities. The original recipe calls for ¾ cup of chopped onion... meh. Use a half of an onion, it's quicker and close enough. And who cares about measuring dollops of sour cream? Not me, just spoon it in. The beauty of making soup is that almost nothing in it needs to be precisely measured.

**Serves:** 8-ish

Originally published via [Brad's Deals \(bradsdeals.com\)](http://bradsdeals.com)