

# Cheeseburger Soup

Makes 4 Servings

Cook Time: low 2 hours

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- 1 garlic clove**
- 1 celery medium stalk chopped and diced**
- 1 pound lean ground beef**
- 2 tbsp all-purpose flour**
- 3 cups chicken broth (canned)**
- 1 cup evaporated milk**
- 8 ounces velveeta cheese**
- 1/2 teaspoon paprika**
- 1/4 teaspoon salt**
- 1/8 teaspoon pepper, black**
- 1 tomato diced**
- 1/2 a head of iceberg lettuce chopped up**

Cut up, combine, and saute' vegetables (minus the lettuce and tomato) in pan coated with cooking spray; put mixture in crock pot. Brown hamburger in same pan and then add to crock pot. Mix flour and chicken broth in same pan, heat to simmer stirring often and then add to crock pot. Add evaporated milk, Velveeta (cubed), salt, pepper, and paprika to crock pot. Cook on low setting for two hours. Stir occasionally while cooking. After the 2 hours has passed add the lettuce and tomato and cook for an additional 30 minutes.

NOTE: When serving top with some fresh lettuce and tomato for garnish. Add Cooked chopped bacon into the pot for a Bacon Cheeseburger flavor. Serve with sides of Texas Toast, or toasted (garlic) bread.