**Cheeseburger Soup**

½ # ground beef 4 T. butter, divided

¾ c. chopped onion 3 c. chicken broth

¾ c. shredded carrots 4 c. diced peeled potatoes (1 ¾ #)

¾ c. diced celery ¼ c. flour

1 tsp. dried basil 2 c. Velveeta (8 oz.)

1 tsp. dried parsley flakes 1 ½ c. milk

¾ tsp. salt ¼ to ½ tsp. pepper

¼ c. sour cream

In 3 qt. saucepan, cook beef til no longer pink, drain, set aside. In same saucepan, sauté onion, carrots, celery, basil and parsley in 1 T butter til veggies are tender, about 10 min. Add broth, potatoes and beef, bring to boil. Reduce heat, cover and simmer for 10-12 min. or til potatoes are tender. Meanwhile, in small skillet, melt remaining butter. Add flour, cook and stir for 3-5 min. or til bubbly. Add to soup, bring to boil. Cook and stir for 2 min. Reduce heat to low. Add cheese, milk, salt and pepper, cook and stir til cheese melts. Remove from heat, blend in sour cream.

Yield: 8 servings (2 ¼ quarts)

From Taste of Home Heartwarming Soups magazine