



CHEESEBURGER SOUP

YIELD: 11 CUPS

INGREDIENTS:

2.5 LB	GROUND ANGUS OR GROUND TURKEY
1/4 C	OLIVE OIL
2 RIBS	CELERY, DICED
1/2 C	GREEN BELL PEPPER DICED
1/2 LB	WHITE ONION DICED
1 OZ.	GARLIC DICED
1/4 C	FLOUR
1 TBSP	BURGER SEASONING
1/2 TSP	KOSHER SALT
3 C	CHICKEN BROTH
2 C	HEAVY CREAM
1 LB	CHEDDAR CHEESE

METHOD:

- IN A LARGE POT OVER HIGH HEAT, ADD ANGUS; COOK UNTIL ALL ANGUS IS COOKED AND CRUMBLED.
- STRAIN ANGUS ENSURING ALL GREASE IS REMOVED. RESERVE COOKED MEAT.
- IN THE SAME POT, HEAT OLIVE OIL OVER HIGH HEAT.
- ADD CELERY, BELL PEPPER, ONION, GARLIC; SAUTÉ UNTIL LIGHT BROWN AND COMPLETELY COOKED
- ADD FLOUR; COOK OVER MEDIUM-LOW HEAT (STIRRING CONSTANTLY) FOR ONE MINUTE
- ADD BACK COOKED ANGUS, KOSHER SALT, BURGER SEASONING, CHICKEN BROTH, HEAVY CREAM. BRING TO A BOIL OVER HIGH HEAT.
- ONCE BOILING, REDUCE HEAT TO MEDIUM-LOW AND SIMMER FOR 10 MINUTES
- ADD CHEDDAR CHEESE, STIR UNTIL ALL CHEESE IS MELTED.
- GARNISH WITH SHREDDED LETTUCE, DICED TOMATO AND DICED PICKLE