



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CROCKPOT CHEESEBURGER SOUP

4 small russet potatoes, peeled & diced	3 tablespoons butter
1 small white or yellow onion, chopped	¼ cup all-purpose flour
1 cup shredded carrots	2 cups milk
½ cup diced celery	½ teaspoon salt
1 teaspoon dried basil	½ teaspoon black pepper
1 teaspoon dried parsley	1 package (16 oz) Velveeta processed cheese, cubed OR 2 cups shredded cheddar cheese
3 cups chicken broth	
1 pound lean ground beef	

1. Place potatoes, onions, carrots, celery, dried basil, and parsley in a large crock pot. Pour chicken broth over vegetables. Cover with lid. Cook on low heat 6 to 8 hours OR on high heat for 4 to 5 hours or until potatoes are tender.
2. About 45 minutes before serving, cook and crumble ground beef in a large skillet over medium-high heat. Drain any grease. Pour cooked ground beef into crock pot. Carefully wipeout hot skillet with a paper towel then add butter. When butter is melted, whisk in flour and cook until golden brown and bubbly (about 1 minute). Whisk in the milk, salt and pepper. Pour mixture into the crock pot and stir to combine everything.
3. Add the cheese to the crock pot. Stir again. Cover with lid and cook another 30 minutes or until cheese is melted.
4. Serve and enjoy!
Serves 6 – 8.