

# TIM FARMER'S COUNTRY KITCHEN

## CHEESEBURGER SOUP

*Butter*

*1/2 yellow sweet onion, chopped*

*1/3 block Velveeta cheese*

*1 10.5 ounce can potato soup*

*3 dill pickle spears, chopped*

*2 tablespoons pickle juice*

*Salt and pepper*

*2 cups half and half*



Melt butter in deep pan and cook onions until soft. Chop pickles small and add to soup with pickle juice. Season and stir in half and half until smooth.

*1 1/2 lbs ground beef*

*Salt and Pepper*

Roll ground beef, 1 tablespoon at a time, into small balls. Season with salt and pepper. Melt 1 tablespoon of butter in separate skillet, add mini burgers and cook until browned and cooked throughout. Strain and add to soup and let cook for 10-20 minutes.

*Mushrooms*

*Onions*

In burger skillet, cook onions and mushrooms until soft. Used to top soup.



**\*\*Can top soup with extra cheese, ketchup, mustard, pickles etc...\*\***