

CHEESEBURGER DELUXE SOUP



Ingredients:

1½	Pounds	93% Lean Ground Beef
12	Ounces	Bacon, cooked & crumbled (about ¾ cup)
2	Cups	Sweet Onion, chopped medium
3	Tablespoons	Stone Ground Mustard
2	Tablespoons	Worcestershire Sauce
1½	Teaspoons	Dried Dill (or 3 tsp. fresh dill weed, chopped)
½	Teaspoon	Salt
½	Teaspoon	Black Pepper
4	Cups	Beef Stock
6	Tablespoons	Butter
¼	Cup + 2 Tbl	Flour
1½	Cups	Half & Half
3	Cans (14.5 oz.)	Diced Tomatoes, undrained
1	Pound	Sharp Cheddar Cheese, shredded
		Chopped Chives or Green Onion tops, for garnish

Directions:

1. In a large stockpot, saute bacon until crispy. Remove from stockpot. When cooled, crumble & set aside. Add ground beef to pot and saute until halfway cooked.
2. Add worcestershire sauce, onion, mustard, dill, salt and pepper. Stir and cook until the beef is no longer pink and the onions are translucent.
3. While beef is cooking, melt butter in a large saucepan. Add the flour, and whisk to make a roux. Cook, whisking often for 3 – 4 minutes until roux turns golden.
4. Whisk stock and half & half into roux until thick, smooth and creamy. Set aside.
5. When beef is cooked, stir in roux mixture, bacon bits, tomatoes and cheese. Heat until cheese is melted, and soup reaches 165°. When serving, garnish each bowl with additional bacon bits and chopped chives, if desired.