

Taste of Home



Bacon Cheeseburger Soup

★★★★☆

This creamy recipe brings two of my absolute favorite foods together in one! The tomato, fresh lettuce and crisp bacon toppers make this soup taste just like burger time. —Geoff Bales, Hemet, CA

TOTAL TIME: Prep: 20 min. Cook: 4 hours

YIELD: 6 servings (1-1/2 quarts).

Ingredients

1-1/2 pounds lean ground beef (90% lean)

1 large onion, chopped

1/3 cup all-purpose flour

1/2 teaspoon pepper

2-1/2 cups chicken broth

1 can (12 ounces) evaporated milk

1-1/2 cups shredded cheddar cheese

8 slices American cheese, chopped

1-1/2 cups shredded lettuce

2 medium tomatoes, chopped

6 bacon strips, cooked and crumbled

Directions

1. In a large skillet, cook and crumble beef with onion over medium-high heat until no longer pink, 6-8 minutes; drain. Stir in flour and pepper; transfer to a 5-qt. slow cooker.

2. Stir in broth and milk. Cook, covered, on low 4-5 hours or until flavors are blended. Stir in cheeses until melted. Top servings with remaining ingredients.

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