

EVERYTHING HERBAL

BY CHERYL JABZ

Cheryl's CROCK POT BACON CHEESEBURGER SOUP



SERVES:

6 to 8



FAVORITE RECIPE FROM:

INGREDIENTS

- 4 small russet potatoes, peeled and diced
- 1 small white or yellow onion, chopped
- 1 cup shredded carrots
- 1 tsp. dried basil
- 1 tsp. dried parsley
- 3 cups chicken broth
- 1 lb. lean ground beef
- 8 slices cooked bacon, chopped
- 3 Tbsp. butter
- 1/4 cup all-purpose flour
- 2 cups 2% milk
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 2 cups shredded pepper jack or cheddar cheese
- Sliced green onions, for garnish

NOTES

Great with crusty bread
or garlic toast



METHOD

- 1 Place in pot crock pot. Cover and cook on HIGH for 4 to 5 hours.
- 2 Cook ground beef, drain and add to pot.
- 3 Add butter to clean pan. Whisk flour into butter. Add milk, salt & pepper. Pour into pot. Add cheese. Stir.
- 4 Cook on LOW 20 min.
Stir & enjoy !!

TIPS

- Use sharp cheddar for more cheddar flavor.
- Can use ground turkey.
- Add more cheese if you like it extra creamy.



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