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## Ingredients for Easy Crockpot Cheeseburger Soup

1 pound ground beef

1 large onion, peeled and chopped

4 cloves garlic, peeled and minced

4 medium-sized russet potatoes - well-scrubbed, unpeeled, and cut into bite-sized cubes

14.5 ounce can diced tomatoes

1 teaspoon dried thyme

1 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

2 teaspoons liquid smoke, optional

4 cups beef stock

1 cup light cream

2 tablespoons cornstarch

2 cups shredded sharp Cheddar cheese, plus more for optional topping

Optional toppings: onion slices, tomato slices, dill pickle slices, and 6 slices of bacon - cooked and crumbled

# Directions for Easy Crockpot Cheeseburger Soup

1. **Brown:** In a skillet, cook the ground beef, chopped onion, and minced garlic until the meat is no longer pink.
2. **Add:** Add the cooked beef mixture to a 6-quart crockpot/slow cooker.
3. **Add:** Next, add the potatoes, tomatoes, dried thyme, salt, pepper, liquid smoke, and beef stock to the crockpot.
4. **Cook:** With lid on, cook on LOW for 6-8 hours or 3-4 hours on HIGH.
5. **Dissolve:** Add the cornstarch to the light cream. Whisk or stir until the cornstarch has dissolved. Add this thickening mixture to the soup and stir to combine.
6. **Cook 30 minutes:** With lid on, cook for 30 minutes more on LOW.
7. **Microwave bacon:** In the meantime, cook the 6 strips of bacon in the microwave between several sheets of paper towel. Set aside. When cooled, crumble into pieces for soup topping.
8. **Add cheese:** Add shredded cheese to crockpot; stir to combine. When cheese has melted (about 5 minutes), soup is ready to serve.
9. **Add toppings:** Ladle soup into bowls and top with slices of onion, tomatoes, and dill pickles. Sprinkle on shredded Cheddar and bacon crumbles. Enjoy!

