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Ingredients for Slow Cooker Hamburger Soup

1 pound ground beef

1 medium onion, chopped

4 cloves garlic, minced

3 medium russet potatoes, peeled and cut into bite-sized cubes

28 ounce can crushed tomatoes

16 ounce bag frozen mixed vegetables (carrots, peas, corn, and green beans)

1 teaspoon kosher

1/4 teaspoon freshly ground black pepper

46 ounce can tomato juice

1 bay leaf

[Parmesan cheese rind](#)

Parmesan cheese, grated for optional garnish

Directions for Slow Cooker Hamburger Soup

1. In a large skillet, brown the ground beef, chopped onion, and minced garlic. Drain off grease and add the beef to a 6-quart (or larger) slow cooker/crockpot.
2. Add the cubed potatoes, crushed tomatoes, mixed vegetables, salt, black pepper, tomato juice, bay leaf, and piece of Parmesan cheese rind.
3. With the lid on, cook on LOW for 6-8 hours (or on HIGH for 3-4 hours).
4. Your soup is ready when the potatoes are tender and can be easily pierced with a fork.
5. Remove the bay leaf and the Parmesan rind before serving. Discard the bay leaf. You can discard the Parmesan rind too, but many cooks enjoy eating these morsels after they have softened in long cooking soups and sauces.
6. Salt and pepper to taste. Ladle soup into bowls and top with grated Parmesan cheese.

