



Cheeseburger Chowder

Yield: 10 servings

1 1/2 pounds Ground beef
1/2 cup Onion, diced
1/2 cup Carrots, peeled and diced
1/2 cup Celery, diced
2 teaspoons Garlic, minced
1/4 cup Flour
4 cups Chicken Broth
3 cups Milk
4 cups Potatoes, peeled and diced
1 pound VELVEETA CHEESE, cubed
2 cups Diced Tomatoes
1 cup HEINZ KETCHUP
1/3 cup GREY POUPON DIJON MUSTARD
1/2 teaspoon Salt
1/4 teaspoon Pepper
1 1/2 cups Croutons
1/4 cup HEINZ KETCHUP
2/3 cup HEINZ PICKLES, chopped
2/3 cup Shredded Cheddar Cheese

1. In a large stockpot, cook the beef, onion, carrot, celery and garlic over medium heat for approximately 10 minutes or until the beef is crumbled and browned and the vegetables are tender.
2. Add in the flour and continue to cook for 2 minutes.
3. Stir in the broth, milk and potatoes. Bring to a boil and then reduce the heat to a simmer. While stirring occasionally, cook for 20 minutes or until the potatoes are tender and the soup has thickened.
4. Stir in the cheese, diced tomatoes, first amount of ketchup, mustard, salt and pepper.
5. Continue to cook until the cheese has melted.
6. Serve the soup garnished with croutons, a drizzle of Heinz Ketchup, chopped pickles and shredded cheese.

