

Spicy Cheeseburger Soup

Load it in the morning. Come back from the trail to a hot, cheesy dinner.

PREP
15 min

COOK
6–7 hrs LOW

OR
3–4 hrs HIGH

SERVES
8

COOKER
6-quart

INGREDIENTS

THE SOUP

- ☐ 1½ lbs ground beef
- ☐ 1 medium onion, diced
- ☐ 2 cloves garlic, minced
- ☐ 1 bag (30 oz) frozen diced hash brown potatoes
- ☐ 2 carrots, diced
- ☐ 2 celery ribs, diced
- ☐ 1 can (10 oz) diced tomatoes with green chiles, undrained
- ☐ 1 jalapeño, seeded and diced
- ☐ 4 cups beef broth
- ☐ 1 tsp chili powder
- ☐ 1 tsp smoked paprika
- ☐ ¼–½ tsp cayenne pepper (to taste)
- ☐ ½ tsp black pepper

THE CHEESY FINISH

- ☐ 8 oz Velveeta, cubed
- ☐ 2 cups shredded pepper jack cheese
- ☐ 1 cup half-and-half

DIRECTIONS

- 1 Brown the beef.** In a skillet (or your cooker's sauté setting), cook the ground beef and onion until no pink remains, about 8 minutes. Drain the grease, stir in the garlic and cook 1 minute more.
- 2 Load the slow cooker.** Add the beef mixture, potatoes, carrots, celery, tomatoes with chiles, jalapeño, spices and broth. Give it a good stir.
- 3 Let it cook.** Cover and cook on LOW 6–7 hours or HIGH 3–4 hours, until the carrots are tender.
- 4 Make it cheesy.** Stir in the Velveeta, pepper jack and half-and-half. Cover and cook 20–30 minutes more, stirring once, until the cheese is melted.
- 5 Serve it up.** Taste and add salt if needed. Ladle into mugs or bowls and pile on your favorite toppings.

Good to know: once the cheese and half-and-half are in, keep it on LOW or WARM. Boiling can make the cheese grainy.

CAMPSITE TIPS

- **Prep at home:** brown the beef and onion, cool, and freeze flat in a zip-top bag. It doubles as an ice pack in your cooler.
- **No peeling at camp:** frozen hash browns go straight into the pot.
- **One bag of veggies:** chop the carrots, celery and jalapeño at home and bag them together.
- **Kid-friendly:** skip the jalapeño and cayenne, and use mild tomatoes and cheddar.
- **Keep it warm:** switch to WARM when it's done so seconds stay hot by the campfire.
- **Leftovers:** get them back in the cooler within 2 hours.

TOP IT OFF: Crumbled bacon · diced dill pickles · sliced green onions · extra jalapeños · crushed tortilla chips

Hot soup, cozy chairs, no roughing it.

thecomfortablecamper.blog · with Campfire Courtney