



Käsesuppe - Creamy Cheese Soup

Ingredients:

1 lb lean ground beef

1 medium onion, chopped

3 stalks of leeks, thinly sliced

32-48 oz veggie, chicken or beef stock

Additional water if needed

2-3 packages of Laughing Cow Creamy Swiss Cheese Wedges

(or 1/2 block of Velveeta Queso Blanco, cubed)

1 pinch nutmeg

Pepper to taste

Dill to taste

Lemon Juice to taste

(Add mushrooms and potatoes if desired)

Brown hamburger with onion. Once cooked, add the leeks, and gradually add the stock until the leeks are barely covered. If you run out of stock, add a little water so that the leeks are covered. Allow to cook for 10-15 minutes on low-medium heat.

Slowly add the cheese to allow it to melt before adding more. Stir frequently and judge when to stop adding cheese when it reaches the desired creamy consistency. Add more cheese and stock to your desired consistency.

Let simmer 5-10 minutes, and season to taste with nutmeg, pepper, lemon juice and dill. Enjoy with bread.