

# Cheeseburger Soup

## A Freeze Dried Pantry Recipe

This recipe makes a meal for 2 people\*

[Live. Life. Simple's: How to make a Freeze Dried Cheeseburger without Soggy Buns - - Cheeseburger Soup Recipe](#)

**Ingredients: All ingredients are freeze dried ingredients, or dried spices**

¾ Cup cooked Ground Beef or sausage crumbles  
3 Tbsp diced Onions  
3 Tbsp diced Carrots (cooked or uncooked)  
3 Tbsp diced Celery  
¼ tsp Basil (spice or freeze dried)  
¼ tsp Parsley (spice or freeze dried)  
1 tsp minced Garlic  
1 Bouillon cube minced to a powder or the equivalent of 16 oz. broth  
¾ Cup Potato Cubes or strings (raw or blanched)  
½ Cup Cheese Powder  
¼ Cup milk Powder  
Salt/ Pepper to taste  
2 tsp diced Jalapenos (optional)  
½ Cup sliced Pickles (optional as a crumbled topper)



### Directions:

1. Freeze dry all individual ingredients listed and add to a jar, bag or container in the order listed above
2. Add hot water and follow rehydration below
3. Mix well and enjoy

**Cycle Time:** All ingredients previously freeze dried

**Rehydration:** Add 3 Cups hot water to the jar, bag or container. Mix, shake or massage bag to mix water into ingredients and let stand for 10-15 minutes.



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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

\*XL Tray = 15 Cups/Tray  
Small = 4 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Cycle times & rehydration for reference only