

## Bacon Mushroom Swiss Cheeseburger Soup - Savory and Satisfying Comfort in a Bowl

### Bacon Mushroom Swiss Cheeseburger Soup



#### TIME

**8-10 min**

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#### SOURCE

**ChefManiac**

### INGREDIENTS

8 slices bacon, cut into 1/2-inch pieces  
1 tablespoon olive oil (if needed)  
1 lb ground beef (80/20 lean recommended)  
1 medium yellow onion, chopped  
8 ounces fresh mushrooms (cremini or button), sliced  
2 cloves garlic, minced  
4 cups beef broth (low sodium recommended)  
1 (14.5 ounce) can diced tomatoes, undrained  
1 teaspoon Worcestershire sauce  
1/2 teaspoon dried thyme  
1/2 teaspoon salt (or to taste)  
1/4 teaspoon black pepper  
1 1/2 cups milk (whole or 2%)  
1/2 cup heavy cream  
6 ounces Swiss cheese, shredded (about 1 1/2 cups), plus more for topping  
1/2 cup shredded sharp cheddar cheese (optional, for extra cheesiness)  
Optional Garnishes: Sliced green onions, extra crispy bacon bits, croutons

### DIRECTIONS

1. Let's get this comforting : Bacon Mushroom Swiss Cheeseburger Soup simmering!
2. Cook : Bacon: In a large Dutch oven or heavy-bottomed pot, cook the bacon pieces over medium heat until crispy. Use a slotted spoon to remove the bacon to a paper towel-lined plate to drain. Reserve 1-2 tablespoons of bacon grease in the pot (drain off any excess). If you don't have enough bacon grease, add olive oil to make up the difference.
3. Brown : Ground Beef: Add the ground beef to the pot with the reserved bacon grease (or olive oil). Cook over medium-high heat, breaking it up with a spoon, until fully browned. Drain any excess grease and remove the beef to a separate bowl.
4. SautØ Aromatics & Mushrooms: Reduce the heat to medium. Add the chopped onion and sliced mushrooms to the pot. Cook for 8-10 minutes, stirring occasionally, until the vegetables are softened and the mushrooms are nicely browned and have released their liquid. Add the minced garlic and cook for 1 minute until fragrant.
5. Add : Liquids & Seasonings: Return the browned ground beef to the pot. Stir in the beef broth, undrained diced tomatoes, Worcestershire sauce, dried thyme, salt, and black pepper. Bring the mixture to a boil.
6. Simmer: Reduce the heat to low, cover the pot, and let it simmer for 15-20 minutes, allowing the flavors to meld.
7. Add : Dairy & Cheese: Remove the pot from the heat. Stir in the milk, heavy cream, and shredded Swiss cheese (and optional shredded cheddar). Stir well until all the cheeses are completely melted and the

soup is smooth and creamy. If the soup seems too thick, you can add a splash more beef broth or milk until desired consistency is reached.

8. **Serve & : Garnish:** Taste and adjust seasoning if needed. Ladle into bowls, top with the crumbled crispy bacon, sliced green onions, and any other desired burger-style toppings like croutons or a dollop of sour cream. Serve hot.

## SWAPS & NOTES

of mushrooms and the distinct, nutty melt of Swiss cheese, alongside the irresistible crunch and saltiness of bacon.

By translating these complex flavors into a creamy soup, it offers a deeply satisfying, hearty meal that feels both familiar and exciting, perfect for comforting the soul on a cold day.

Cook it until extra crispy so it crumbles well and adds a fantastic crunch.

Ground Beef: You can use ground turkey or a mix of ground beef and ground sausage.

### TIPS FOR SUCCESS

**Crispy Bacon:** Ensure bacon is truly crispy for the best texture contrast.

**Brown Meat & Mushrooms Well:** Searing these components first develops deep, rich flavors that are essential for the soup.

**Shred Your Own Cheese:** For the creamiest, smoothest cheese melt, shred cheese from blocks.

Pre-shredded often contains anti-caking agents that can make the soup grainy.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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