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Creamy She-Crab Soup

Ingredients:

5 tablespoons butter
5 tablespoons all-purpose flour
1 small diced white onion
1 stalk of celery, diced
2 gloves minced garlic
Salt and pepper to taste
2 Qts half and half
1 pint heavy cream
1 cup chicken broth
1 teaspoon hot pepper sauce
2 teaspoon Worcestershire sauce
2 tablespoon chopped fresh dill
1 teaspoon salt
1 lbs white crab meat
2 tablespoons chopped fresh chives
or 1 tablespoon chopped fresh parsley
½ C dry sherry wine

Directions:

Melt butter and add flour and stir until smooth paste, about 3 mins stirring constantly. Add onion, celery, and garlic, continue cook for 4 minutes. Season with salt and black pepper.

Gradually add half and half, whisking constantly so no lumps form. Stir in chicken broth and heavy cream. Season with dill, Worcestershire sauce and hot sauce. Cover, bring to simmer, 30 minutes until reduce about 1/3rd in volume.

Add crabmeat. Cook for 10 minutes.

To serve, place 1 tablespoon of warmed sherry in each of 4 or 6 soup bowls (depends on how much soup you want). Ladle soup into bowls, top with chives or snipped parsley.

Made for Ben's return from Germany Dec 2016. Used 1.5 lbs. of crabmeat but would be fine with 1 pound. Used 3 tbs of dill, I thought it was too much dill, Jaime didn't think it was overpowering to crab flavor.

