

She Crab Soup

Shared by Margy Dolan

Recipe by Marcia Bald

¼ c butter
1 med onion chopped (1 cup)
1/3 c flour
4 c half and half
1 T old bay seasoning
½ t cayenne
½ parsley flakes
1 lb lump crabmeat
3 T dry sherry
*pinch of salt

Directions:

1. Melt butter in a 3qt saucepan on medium heat.
2. Add onion and stir 5 mins or until softened
3. Add flour, Old Bay and parsley
4. Whisk constantly, gradually add half and half
5. Bring just to boil
6. Stir in crabmeat (fold in)
7. Reduce heat to low and simmer 20 mins stirring occasionally
8. Stir in Sherry, heat 1-2 minutes
9. Sprinkle with additional Old Bay if desired.