



She Crab Soup

2 carrots
4 celery stalks
1 medium yellow onion
2 cups milk
2 cups crab or shellfish stock
1 cup heavy cream
Dash of Tabasco sauce
1 Tbsp Worcestershire sauce
1 /4 cup sherry
2 Tbsp butter
2 Tbsp flour
1 oz crab roe (if available)
1 lb lump crab meat

In food processor, chop first three ingredients until fine.

In medium stock pot, combine remaining liquid ingredients and bring to a boil.

In a separate small stock pot, heat butter until foaming, add flour to form roux.

Combine chopped vegetables, liquid ingredients, roux, and crab roe. Cook soup over medium heat until thickened. Add crab meat and serve in warm bowls with sherry on the side.