



Chesapeake Grill Cream of Crab Soup

Ingredients

- ¼ lb. Butter
- 2 c. Onion (coarsely chopped)
- 1 c. Celery (coarsely chopped)
- 4 tsp. Chicken Base
- 2/3 c. Flour
- ¼ c. Old Bay
- 1.5 Qts. Whole Milk
- 1.5 Qts. Heavy Cream
- 2 lbs. Lump Crab Meat
- ½ c. Sherry

Preparation

- **Step 1:** Melt butter on medium heat.
- **Step 2:** Add onion, celery and chicken base; cook and stir until softened
- **Step 3:** Add flour and old bay; wire whip to blend well
- **Step 4:** Cook for 1 min.
- **Step 5:** While whipping constantly, add in cream then milk. Gently add crab meat.
- **Step 6:** Lower heat and simmer for 22 mins stirring occasionally with spoon
- **Step 7:** Add sherry; simmer for an additional 3 minutes