

Charleston's 82 Queen She-Crab Soup

Ingredients:

1/4 lb butter
1/4 lb flour = 2/3 cup
3 cups milk
1 cup heavy cream
2 cups fish stock (sold at Ellwood Thompson's)
1 lb white crabmeat (special)
1/4 cup chopped carrots
1/4 cup chopped onions
1 cup chopped celery
1 Tablespoon Tabasco sauce
1 Tablespoon Worcestershire Sauce
(Optional) 1-1/2 Tbsp Old Bay
(Optional) 1/2 Tbsp salt
(Optional) 1 cup of Sherry

Directions:

1. In a sauce pan over low heat, melt butter.
2. Add flour and whisk until you make a pasty roux.
3. Add milk and cream and bring to a boil.
4. Slightly sauté carrots, onions, celery in butter then add to pan.
5. Add remaining ingredients, folding in the crab, and simmer for 20 minutes.