



Recipe Database

Maryland Crab Soup

Yield: 5 Quarts
Portions: 20

Ingredients

Quantity

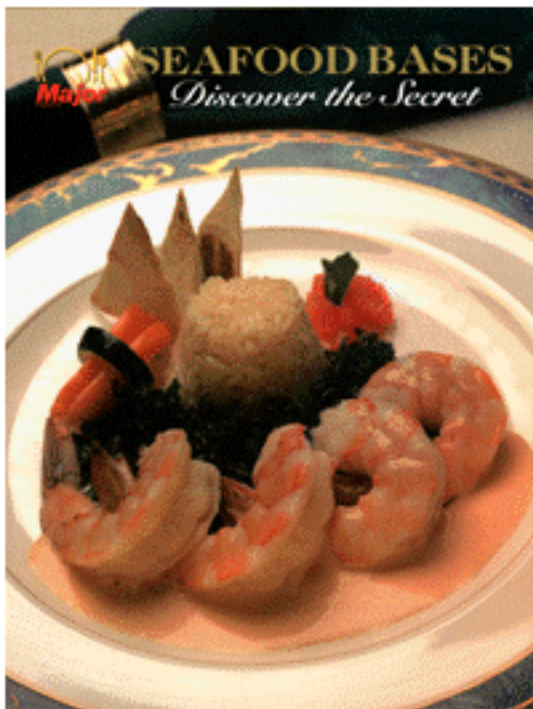
Directions

Onions, chopped 2 cups
Carrots, diced 2 cups
Celery, chopped 2 cups
Vegetable Oil 2 tbl.

In a large sauce pot saute' onions, carrots, and celery in oil over medium heat. Cook until onions are opaque.

Water 1 gal.
Tomatoes, crushed 2 cups
MAJOR CRAB BASE 5 oz.
Seafood Seasoning 2 tbl.

Add water, tomatoes, crab base, and seasoning to pot. Bring to a boil for ten minutes. Stir in crab meat and simmer for ten minutes.



For More Delicious Recipes Using Major Products Bases, Gravies, and Flavor Enhancers, Log On To Our Web Site at www.majorproducts.com
Or Call us at 800-222-1296

Enjoy!