



Recipe Database

She Crab Soup

Yield: 1 Gallon
Portions: 16

Ingredients

Quantity

Directions

Butter
Flour

5 oz.
5 oz.

Combine butter and flour in a sauce pan and cook on medium heat for five minutes. Remove from heat.

Water
MAJOR CRAB BASE

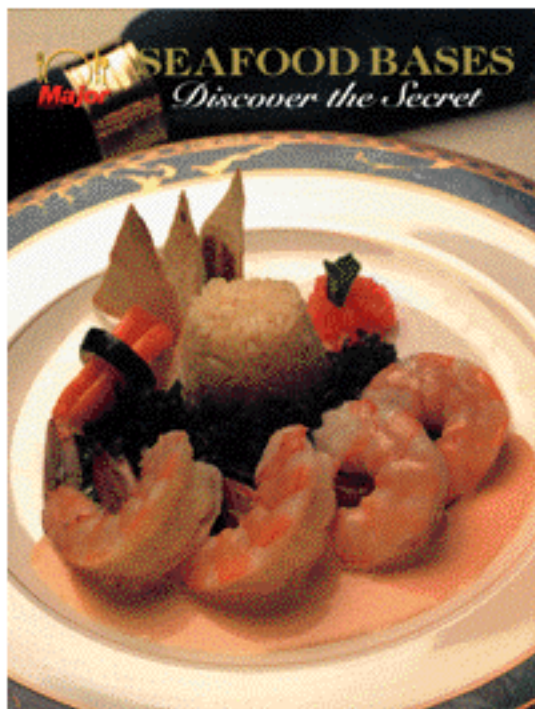
3 qts.
4 oz.

In a large pot add crab base to hot water. Using a wire whip, blend in butter, flour mixture (roux) to hot water, stirring constantly. Bring to a boil then reduce to a simmer for five minutes, while stirring often.

Light Cream
Crab Meat
Seafood Seasoning

1 qt.
16 oz.
2 tsp.

Stir in eight ounces of crab meat along with seasoning. Simmer for five minutes. Top off with cream. Garnish with remaining crab meat.



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Enjoy!