



South Carolina She-Crab Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tablespoons butter
- 1 onion, finely diced
- 1 bay leaf
- 2 tablespoons flour
- 2 cups white crab stock, recipe follows
- 2 cups milk
- 1 cup cream
- 2 teaspoons paprika
- 1 pound cooked Atlantic Blue crab meat, divided
- 1/2 cup crab roe, divided
- Salt and pepper, to taste
- 1/4 cup sherry
- 2 tablespoons chopped chives
- French bread

Instructions

Melt butter in a stockpot over medium heat. Add the onion and bay leaf, sweat down for 2 minutes until translucent. Sprinkle in the flour and stir until it dissolves. Whisk in the stock, stirring constantly until smooth and free of lumps. Gradually pour in the milk, cream, and paprika; continue to stir until incorporated. Add half the crab meat and roe. Season with salt and pepper. Cook for 15 minutes until thick and heated through.

To serve, divide a tablespoon of sherry among 4 bowls. Ladle the soup into the bowls, spooning the remaining crab meat and roe in the center of each. Garnish with chopped chives. Serve with crusty French bread.

Makes 4 servings