

# Cream of Crab Soup

## Ingredients

1/2 lb claw crabmeat  
1/2 lb lump crabmeat  
1/4 cup (1/2 stick) butter  
1 cup onion, coarsely chopped  
1/3 cup flour  
4 cups whole milk  
1 tbsp old bay seasoning  
1/2 tsp parsley  
3 tbsp dry sherry, optional

## Directions

Melt butter in 3 qt saucepan on medium heat. Add onion; cook & stir 5 minutes or until softened. Add flour and old bay; whisk until well blended. Whisking constantly, gradually add milk. Bring just to a boil.

Stir in crabmeat. Reduce heat to low; simmer 20 minutes, stirring occasionally. Stir in sherry, if desired. Heat 1-2 minutes. Sprinkle with additional old bay, if desired.

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