

# Mama Beth's Cream of Crab Soup

## Ingredients:

1 medium onion finely minced

¼ c. butter

½ c. sherry

1 lb crabmeat

1 tsp. salt

½ tsp. pepper

1 tsp. old bay seasoning

1 tsp. parsley

1 tsp. flour\*

4 c. heavy cream and 2 c. milk or 6 c. half and half\*

\*If you choose to use half and half instead of the cream, increase the amount of flour to 1 ½ tsp.

## Instructions:

Add the butter and minced onion to the pan over medium heat. Stir often to prevent burning. Cook until the onion is translucent.

Add the sherry to the pan and reduce by about half.

Add crab meat to the pan and cook until the meat is warmed through.

Add the salt, pepper, old bay and parsley to the pan. Add the flour and mix in thoroughly. Cook until it comes to a simmer.

Pour in the milk and cream (or half and half) and stir.

Simmer on medium low for 15 minutes, stirring occasionally.

Serve with bread or crackers.