



South Carolina SheCrab Soup

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This shecrab soup is a staple for all of us living on the South Carolina coast Here is my take on the soup that I think is outstanding Enjoy

Ingredients

- - 5 tablespoons butter - 5 tablespoons all-purpose flour - 1 small white onion
- grated - 1 stalk celery
- grated - 2 cloves garlic
- minced - salt and pepper to taste - 2 quarts half-and-half cream - 1 pint heavy cream - 1 cup chicken broth - ½ cup sherry wine - 2 tablespoons chopped fresh dill - 2 teaspoons Worcestershire sauce - 1 teaspoon hot pepper sauce - 1 pound lump crabmeat - 2 tablespoons chopped fresh chives

Instructions

1. Melt butter in a large stockpot over medium heat. Stir in flour to make a smooth paste; cook and stir for about 3 minutes. Mix in onion
2. celery
3. and garlic; season with salt and pepper. Continue to cook and stir for about 4 minutes. Gradually whisk in half-and-half so that no lumps form. Stir in heavy cream and chicken broth; bring to a simmer. Pour in 1/2 of the sherry. Season with dill
4. Worcestershire sauce
5. and hot sauce. Cover and simmer until soup has reduced by 1/3
6. about 30 minutes. Add crabmeat; simmer for 10 more minutes. Ladle soup into bowls. Top each serving with a splash of remaining sherry and sprinkle of chives.