



## Mom's She Crab Soup Recipe

### Ingredients:

- 1 Cup of Lump Crab Meat
- 2 Tablespoons of Butter
- 1 Small Onion, minced
- Salt and Pepper to taste
- ½ Teaspoon Mace
- 2 Cups Whole Milk
- ½ Cup Heavy Cream
- 2 Tablespoons Worcestershire Sauces
- 10-15 Saltine Crackers (Crumbled)
- 3 Tablespoons Dry Sherry

### Directions:

Over Medium Heat

1. Saute Onion in Butter. (until Onions are clear color, not brown)
2. Add Crab Meat to Onions. Stir for 2-3 Minutes
3. Add Mace Seasoning, Worcestershire and Salt and Pepper. Stir for 2 minutes.
4. Add Milk and Cream Stir for 3-4 Minutes (Do not let Boil!!!)
5. Add Saltine Crumbles to desired thickness
6. Add Sherry and stir for 1 Minute.
7. Turn heat off and let come to room temperature.
8. Refrigerate Over night.
9. Heat and Serve.

(Traditional Serving: Add 1 Tablespoon of Sherry to bowl before ladling soup into bowl.

This will make a Sherry ring around the soup for serving. Just an option!)