

Cream of Crab Soup

Ingredients:

- 1/4 cup (1/2 stick) butter
- 1 medium onion, coarsely chopped (1 cup)
- 1/3 cup flour
- 4 cup milk or half-and-half
- 1 tablespoon OLD BAY® Seasoning
- 1/2 teaspoon McCormick® Parsley Flakes
- 1 pound lump crabmeat
- 3 tablespoons dry sherry or cooking sherry (optional)

Directions:

1. Melt butter in 3-quart saucepan on medium heat. Add onion; cook and stir 5 minutes or until softened.
2. Add flour, Old Bay and parsley; whisk until well blended. Whisking constantly, gradually add milk. Bring just to boil.

Stir in crabmeat. Reduce heat to low; simmer 20 minutes, stirring occasionally