

She Crab Soup

From [Emeril](#) on [Ashley's Cooking Adventures](#)

Ingredients

- 4 tablespoons butter
- 4 tablespoons flour
- 2 small onions, diced very fine
- 6 ribs of celery, grated
- 1 tablespoon minced garlic
- Salt and Pepper
- 1 quart whole milk
- 1 cup cream
- 1 tablespoon hot sauce
- 2 tablespoons Worcestershire sauce
- 2 pounds fresh crab meat, picked over for cartilage
- 1 hard boiled egg, finely chopped
- 1/2 cup sherry
- 1 tablespoon finely chopped parsley

Directions

In the top of a double boiler, melt the butter and flour together. Cook for 3-4 minutes for a blonde roux. Stir in the onions, celery, and garlic. Season with salt and pepper. Cook the vegetables for 2 minutes. Whisk in the milk, cream, hot sauce, and Worcestershire. *At this point I had to pour everything into my Dutch Oven because my double boiler wasn't big enough. Bring the liquid up to a boil and reduce to a simmer. Simmer the soup for 15 minutes. Stir in the crab meat and continue simmering for 10-15 minutes. Reseason if necessary. Sprinkle the chopped eggs in the bottom of each soup bowl. Ladle the soup into the bowl and drizzle with sherry. Garnish with chopped parsley.