

# From the St. Mary's Woods Kitchen

## St. Mary's Woods' Signature She Crab Soup



### *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  
1 teaspoon hot pepper sauce  
2 teaspoons Worcestershire sauce  
2 tablespoons chopped fresh dill  
1 pound lump crabmeat  
½ pound crab roe  
2 tablespoons chopped fresh chives  
½ cup sherry wine

### *Directions:*

Melt butter in a large stockpot over medium heat. Stir in flour to make a smooth paste, and cook for about 3 minutes, stirring constantly. Mix in the onion, celery, and garlic; season with salt and pepper. Continue to cook and stir for about 4 minutes.

Gradually whisk in the half and half cream so that no lumps form. Stir in chicken broth and heavy cream. Bring to a simmer, and pour in the sherry. Season with dill, Worcestershire sauce and hot sauce. Cover, and simmer for about 30 minutes, until soup has reduced by ⅓. Add all of the crab roe and ¾ of the lump crab meat, and simmer for another 10 minutes.

Ladle soup into bowls, and top off a garnish of crab meat and fresh chopped chives.