



## She Crab Soup

2 shallots  
 2 celery ribs  
 1 cup white wine  
 1 cup sherry  
 2 cups crab stock  
 1 quart heavy cream  
 1 teaspoon Tabasco sauce  
 1 teaspoon Worcestershire sauce  
 1 ½ teaspoons Old Bay seasoning  
 2 bay leaves  
 1 pound lump crab  
 10 ounces roux (see roux recipe  
 in Entrées and Side Dishes)  
 salt and pepper to taste

### How to Prepare:

Mince shallots and celery and sweat in 6 quart pot. Add Old Bay seasoning, Tabasco sauce and Worcestershire sauce, cook for 1 minute on medium heat. Next add white wine, sherry and crab stock (crab base can be used to make the stock) let boil for 5 minutes then add heavy cream and bay leaves. Bring to a simmer and temper roux into soup. Add crab and adjust salt and pepper. Finish with splash of sherry.

Yield: 10 cups

More recipes at [downtownnorfolk.org](http://downtownnorfolk.org)

**DOWNTOWN**

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012

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