



IRONWOOD

GRILLE

She Crab Soup

- 4 tbsp Butter
- 4 tbsp of flour
- 2 small onions, grated
- 6 ribs of celery, grated
- 1 tbsp of minced garlic
- 1 tsp of mace
- 1 qt of milk
- 1 c of cream
- 1 tbsp of Crystal Hot Sauce
- 3 tbsp of water
- 2 tbsp of Worcestershire sauce
- 2lbs of crab meat, cleaned
- 1 hard boiled egg, finely chopped
- ½ c of Sherry
- 1 tbsp of parsley, finely chopped

Cooking Instructions: In the top of a double-boiler, melt the butter and flour together. Cook the mixture for 3-4 minutes for a blond roux. Stir in the onions, celery, and garlic. Season with salt, pepper, and mace. Cook the vegetables for 2 minutes. Whisk in the milk, cream, hot sauce, and Worcestershire sauce. Bring the liquid 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. Re-season if necessary. Sprinkle the chopped eggs in the bottom of each bowl. Ladle the soup into each bowl. Drizzle the soup with sherry. Garnish with chopped parsley.