



INGREDIENTS

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2 TBSP of unsalted butter
1 TBSP of olive oil
1 large chopped sweet onion
1 cup of chopped carrots
½ cup of chopped celery stalks
2 minced garlic cloves
4 cups of hot seafood stock
1 TBSP of AP flour
Salt & pepper
1 TBSP of paprika
1 cup of heavy cream
Chili pepper
1 – 1.5 Lbs. of crab meat



CRAB SOUP

By Caterina Romano's Kitchen

DIRECTIONS

1. Melt the butter and add the oil in a medium stock pot over medium heat. Add the onions, carrots and celery, season with kosher salt and sauté until tender.
2. Add the garlic and cook until aromatic, no more than 1 minutes.
3. Add the flour, cook it for 2 minutes until it forms a roux.
4. Gradually pour in the stock, bring to a boil.
5. Reduce the heat to low and simmer, partially covered with a lid and cook for 10 minutes.
6. Add the paprika, chili and the cream. Season with salt & pepper, mix well.
7. Cover and allow the soup to simmer for 5 more minutes.
8. Add the crab meat. Heat for 2 minutes.
9. Serve with a piece of crusty bread.

ENJOY THE CRAB SOUP