

Cream of Crabmeat Soup

Mrs Donald B Reibel

St Timothy's - Hale Schools - Raleigh, NC - 1976

Servings: 10

*1 pound crabmeat
1 quart cream
2 quarts chicken stock
1 cup toasted bread crumbs
1 medium onion, grated
salt (to taste)
pepper (to taste)
chopped parsley (for
topping)*

In a saucepan, cook the grated onion in the chicken stock. Add the crabmeat and cook for 10 minutes.

Heat the cream in a double boiler with two tablespoons of butter and the toasted bread crumbs.

Add the crab mixture and simmer for 10 minutes. Salt and pepper to taste.

Serve with chopped parsley on top.

Per Serving (excluding unknown items): 294 Calories; 25g Fat (77.1% calories from fat); 11g Protein; 5g Carbohydrate; trace Dietary Fiber; 119mg Cholesterol; 1886mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 5 Fat.