

Hardie Soup

Hardie Rogers - Havana, FL

Treasure Classics - National LP Gas Association - 1985

Yield: 8 to 10 servings

*1 can (10-3/4 ounce)
tomato soup
1 can (10-3/4 ounce) cream
of mushroom soup
1 can (10-3/4 ounce) green
pea soup
1 can (10-3/4 ounce) cream
of chicken soup
1/2 cup onion, finely
chopped
1/2 cup celery, finely
chopped
1 cup light cream
2 jiggers sherry
1 1/2 cups crab meat,
lobster or shrimp, cleaned
and cooked*

Preparation Time: 10 minutes

Cook Time: 15 minutes

Place all of the soups in a large pot.

Add one or two cans of water, the onion, celery, cream and sherry.

Add the cooked seafood and heat well.

(May be prepared in advance.)

Per Serving (excluding unknown items): 1130 Calories; 68g Fat (57.8% calories from fat); 24g Protein; 87g Carbohydrate; 6g Dietary Fiber; 171mg Cholesterol; 3786mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 1/2 Vegetable; 13 Fat; 1/2 Other Carbohydrates.