

# A Sutherland Belle

## She-Crab Soup

### INGREDIENTS

- 4 tablespoons unsalted butter
- 1 yellow or white onion, chopped
- 2 celery stalks, finely chopped
- 3 cloves garlic, minced
- 1/2 teaspoon kosher salt, plus more
- 3 tablespoons all-purpose flour
- 1/2 cup sherry
- 3 cups seafood stock or clam juice
- 1 1/2 teaspoons smoked paprika, plus more for serving
- 1 teaspoon Old Bay seasoning
- 2 small bay leaves
- 2 cups heavy cream
- 1/2 teaspoon hot sauce, such as Tabasco, plus more for serving
- 1 pound lump crabmeat, picked over, divided
- 2 tablespoons fresh lemon juice
- 1/4 cup finely chopped chives

### INSTRUCTIONS

1. Place heavy cream and hot sauce in a large measuring cup or medium bowl and let sit at room temperature while you prepare the remaining ingredients.
2. In a large pot over medium heat, melt butter. Add onion, celery, garlic, and 1/2 teaspoon salt and cook, stirring occasionally, until softened, 4 to 5 minutes.
3. Stir in flour to coat vegetables, then whisk in sherry until a thick paste forms. Whisk in stock, paprika, Old Bay seasoning, and bay leaves. Bring to a boil, then reduce heat to medium-low and simmer until slightly thickened about 10 minutes.
4. Add cream and half of the crabmeat and simmer, stirring occasionally, until slightly thickened, about 10 minutes longer. Stir in lemon juice. Taste and season with salt.
5. Remove bay leaves. Divide soup among bowls. Top with remaining crabmeat; sprinkle with chives and additional hot sauce.