

## Crab Soup (recipe revised)

by Uncle Larry Roussel

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### Ingredients

2 sticks of butter  
1 medium white onion (finely diced)  
two 15.25 oz. cans of Winn Dixie whole kernel white corn or your favorite brand  
four 10¾ oz. cans of Campbell's cream of mushroom soup  
2 quarts of heavy whipping cream  
1 teaspoon of salt  
1 teaspoon of white pepper (optional)  
1 tablespoon Zatarain's liquid crab boil  
2 teaspoons Zatarain's parsley flakes (optional, if you want to add color to the soup)  
1 pound of *Ponchartrain Blues* crab claw meat  
1 pound of *Ponchartrain Blues* jumbo lump blue crab meat

### Prep

- ✓ Discard water from the canned corn.
- ✓ Inspect crabmeat and remove any loose pieces of crab shells from the crabmeat.

### Directions

1. Melt two sticks of butter on low heat.
2. Add onion and corn on medium/high heat and cook down until the onions clear/wilts, (about 10 minutes). Stir often.
3. Add mushroom soup and blend in. Sauté for 5 minutes more. Stir often.
4. Turn heat to medium/low and add the heavy whipping cream, salt, liquid crab boil and the *Ponchartrain Blues* crabmeat. Simmer for 20 to 30 minutes. Stir often.

Caution: Be careful not to scorch the bottom of the pot.

Visit *Ponchartrain Blues* website:

<http://pontchartrainbluecrab.com/>

## Crab Soup small batch (*recipe revised*)

### Ingredients

1 stick of butter  
1 small onion (diced)  
two 15.25 oz. cans of Winn Dixie whole kernel white corn or your favorite brand  
two 10¾ oz. cans of Campbell's cream of mushroom soup  
1 quart of heavy whipping cream  
½ teaspoon of salt  
½ teaspoon of white pepper (optional)  
1 teaspoon Zatarain's liquid crab boil  
1 teaspoon Zatarain's parsley flakes (optional, if you want to add color to the soup)  
1 pound of *Ponchartrain Blues* crab claw meat

### Prep

- ✓ Discard water from the canned corn.
- ✓ Remove any loose pieces of crab shells from the crabmeat.

### Directions

1. Melt butter on low heat.
2. Add onion and corn on medium/high heat and cook down until the onions clear/wilts, (about 10 minutes). Stir often.
3. Add mushroom soup and blend in. Sauté for 5 minutes more. Stir often.
4. Turn heat to medium/low and add the heavy whipping cream, salt, liquid crab boil and the *Ponchartrain Blues* crabmeat. Simmer for 20 to 30 minutes. Stir often.

Caution: Be careful not to scorch the bottom of the pot

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