

Maryland Cream of Crab Soup Recipe That Tastes Like Pure Coastal Comfort

1 medium onion, coarsely chopped



TIME
5 min

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INGREDIENTS

1/4 cup butter
1 medium onion, coarsely chopped
1/3 cup flour
4 cups milk or half-and-half
1 tablespoon OLD BAY Classic Seafood Seasoning
1/2 teaspoon parsley flakes
1 pound lump crabmeat
3 tablespoons dry sherry or cooking sherry
Additional Old Bay, for garnish

DIRECTIONS

1. Melt the butter in a 3-quart saucepan over medium heat.
2. Add the chopped onion and cook, stirring, for about 5 minutes or until softened.
3. Add the flour, Old Bay, and parsley flakes. Whisk until everything is well blended.
4. Gradually add the milk or half-and-half, whisking constantly to keep the mixture smooth.
5. Bring the soup just to a boil.
6. Stir in the lump crabmeat.
7. Reduce the heat to low and let the soup simmer for 25 minutes, stirring occasionally.
8. Stir in the dry sherry, if using, and heat for 1 to 2 more minutes.
9. Ladle into bowls and sprinkle with additional Old Bay before serving.

SWAPS & NOTES

Half-and-half will give you a richer, more luxurious soup, while milk keeps it a bit lighter.

Both work well, so it really depends on how creamy you want the final result.

Lump crabmeat is ideal because it gives the soup that signature texture and delicate seafood flavor.

Be sure to gently pick through the crab before adding it in, just in case there are any bits of shell.

TIPS FOR SUCCESS

Whisk the milk in gradually rather than pouring it all at once.

This helps create a smooth base and prevents lumps from forming.

Be gentle when stirring in the crabmeat.

Lump crab is delicate, and folding it in carefully helps keep those beautiful pieces intact.

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