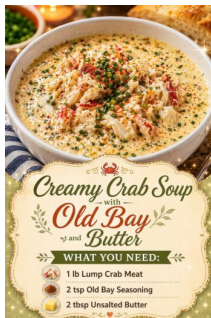


## Easy Creamy Crab Soup with Old Bay and Butter That Tastes Restaurant-Worthy

Creamy Crab Soup with Old Bay and Butter



**TIME**  
**5 to 7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

4 tablespoons butter  
1 small onion, finely diced  
2 celery stalks, finely diced  
2 cloves garlic, minced  
1/4 cup all-purpose flour  
3 cups seafood stock or chicken broth  
1 1/2 cups half-and-half or heavy cream  
1 cup whole milk  
1 teaspoon Old Bay seasoning, plus more to taste  
1/4 teaspoon smoked paprika  
Salt, to taste  
Black pepper, to taste  
12 ounces lump crab meat, picked over for shells  
1 teaspoon Worcestershire sauce  
1 tablespoon chopped fresh parsley, for garnish  
Optional: oyster crackers or crusty bread, for serving

### DIRECTIONS

1. In a large pot or : Dutch oven, melt the butter over medium heat.
2. Add the onion and celery and cook until softened, about 5 to 7 minutes.
3. Stir in the garlic and cook for about 30 seconds, just until fragrant.
4. Sprinkle the flour over the vegetables and stir constantly for 1 to 2 minutes to form a roux.
5. Slowly whisk in the seafood stock or chicken broth, making sure the mixture stays smooth.
6. Stir in the half-and-half, milk, : Old Bay, smoked paprika, and Worcestershire sauce.
7. Bring the soup to a gentle simmer and cook for about 10 minutes, stirring occasionally, until slightly thickened.
8. Gently fold in the crab meat and cook for another 3 to 5 minutes, just until heated through.
9. Taste and adjust with more : Old Bay, salt, and black pepper if needed.
10. Ladle into bowls and garnish with chopped parsley before serving.

### SWAPS & NOTES

Lump crab meat gives the soup the best texture and that wonderful bite of sweet crab throughout, but claw meat can work if you want a more budget-friendly option with a deeper flavor.

Seafood stock will give the soup the most pronounced coastal

flavor, but chicken broth is a perfectly good stand-in if that is what you have.

Half-and-half makes the soup creamy while keeping it a little lighter, while heavy cream gives it a richer finish.

Old Bay can vary in intensity depending on how much you use, so start with a modest amount and adjust after the crab goes in.

## TIPS FOR SUCCESS

Be gentle once the crab goes into the pot.

Lump crab meat can break apart easily, and you want to keep as many of those nice pieces intact as possible.

Do not let the soup boil hard after adding the dairy.

A gentle simmer is enough to thicken everything without risking a grainy or separated texture.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-creamy-crab-soup-with-old-bay-and-butter-that-tastes-restaurant-worthy/>