

## **Dan Ralston's Kitchen**

### **Maryland Crab Soup**

**Serves 4-6**

2 tbs. finely chopped onion  
3 tbs. butter  
2 cups blue crab, picked over  
1/2 tsp. salt  
Freshly ground black pepper  
3 cups milk  
1/2 cup heavy cream  
2 tbs. Scotch whiskey  
Chopped parsley for garnish

This recipe is from my favorite cookbook, The New York Times Cookbook, by Craig Claiborne. We picked this soup as the second course for a gourmet club dinner menu that was based upon regional foods of the Potomac/Chesapeake.

In the top of a double boiler cook the onion in the butter until the onion is tender/transparent. Stir in the crabmeat, salt, and pepper and cook over low heat ten minutes, stirring occasionally. Add the milk and place over boiling water. When the mixture is piping hot, stir in the whiskey. Serve garnished with the parsley.

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