

# GOURMET FISHING

Season IV- Episode I



INFO-SHORTS



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## Quick Crab Soup

10 Minute Crab Soup

Host, Chef & Guide, David Murray







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10 Minute Crab Soup





## Grocery List

# 10 Minute Crab Soup

Cream of Celery Soup	Cayenne Pepper
Whole Milk	Grated Nutmeg
Heavy Cream	Sherry
Crab Meat	Fresh Thyme
Salt	



10 Minute Crab Soup Ingredients

# 10 Minute Crab Soup

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2 Servings  
Ingredients

- 1 can Cream of Celery Soup
- 1 can Whole Milk
- 1/2 can Heavy Cream
- 1 can Crab Meat, 6 oz
- Pinch of Salt
- 1/8 tsp Cayenne Pepper
- 1/2 tsp of grated Nutmeg
- 1/3 cup Sherry
- 3-4 sprigs Fresh Thyme

Whisk all together except crab, thyme and parsley into a smooth soup. Tie the thyme with butchers twine. Lightly crush the thyme to begin releasing the flavorful oils. Add to the soup. Bring the soup up to a light boil. Reduce to a simmer, add the crab, and cook for 10 minutes over low heat. Stir to prevent burning.

Spoon into a bowl and garnish with a little paprika, chopped parsley and more Sherry if desired.





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