

# Maryland Cream of Crab Soup

## INGREDIENTS:

1 pound Maryland jumbo lump crab meat  
1 tablespoon fresh parsley  
3 teaspoons OLD BAY Seasoning  
1/4 cup butter  
2 pints heavy whipping cream  
1 quart half and half  
cornstarch (as needed )  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 pint mil

## DIRECTIONS:

Bring milk, half and half, and heavy whipping cream to a boil. Add crab meat, fresh parsley, Old Bay Seasoning, butter, salt and pepper. When it starts to boil, make a paste of cornstarch and water to thicken soup.