



Brie and Crab Soup

serves 10

INGREDIENTS

- 1 lb. jumbo-lump crab
- ¼ pound butter
- 1 cup minced onions
- 1 cup minced celery
- ¼ cup minced green bell pepper
- 1 tbsp minced garlic
- ¾ cup flour
- 1 quart chicken stock
- 1 quart heavy cream
- 1 lb wheel of brie, rind removed and cut into 8 pieces
- ¼ cup minced red bell pepper
- salt and pepper to taste
- ¼ cup chopped parsley
- ¼ cup sliced green onions

METHOD

In a heavy saucepan, melt butter over medium-high heat. Sauté onions, celery, green bell pepper and garlic until vegetables are tender, approximately 3-5 minutes. Add flour and blend well into the vegetable mixture. Add chicken stock, whisking well into the roux. Slowly add heavy whipping cream until all is well blended. Bring to a rolling boil, reduce to simmer, and cook approx 10 minutes, stirring occasionally. Add brie into the soup, stirring constantly until the cheese has melted. Cook for 5 additional minutes. Add crab and red bell pepper. Season to taste using salt and pepper. Garnish with parsley and green onions.