

## **Martha Washington's Crab Soup**

*This crab soup is really easy to make and is a great recipe to make for your dinner guests. Legend has it Martha made this for George on his birthday.*

Recipe Cookbook: Houston Junior League Cookbook

Prep Time: 10 minutes      Cooking Time: 15-20 minutes

### **INGREDIENTS:**

2 hard-cooked eggs  
1 TBS butter  
1 TBS flour  
1 qt milk  
1 1/2 lbs lump crabmeat  
1/2 C heavy cream  
Salt & pepper, to taste  
Dash nutmeg  
1/2 tsp mushroom sauce  
1/2 tsp A-1 Steak Sauce  
1/3 C Cream Sherry

### **DIRECTIONS:**

Mash hard-cooked eggs - combine with butter & flour. Bring milk to boil - gradually stir into egg mixture. Add crabmeat & simmer 5 minutes. Add cream - bring to boiling point. Add salt, pepper, nutmeg, sauces & sherry.

Serves: 6-8