



DEPARTMENT OF THE INTERIOR  
INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

CREAM OF CRAB SOUP SUGGESTED FOR A SUMMER LUNCHEON

Cream of crab soup is a "natural" for June since crab meat is plentiful during the summer months. It is nutritious and delicious and an easy-to-prepare hot meal for our cooler summer days. Crab soup has been a favorite of Marylanders for years.

Crab soup can be prepared by using cooked crab meat from hard shell crabs packed in cans and marketed fresh, frozen, or canned. The four principal species that supply the crab meat are the blue, Dungeness, king, and rock crabs. The meat from these crabs can be used interchangeably in most recipes.

The home economists of the Fish and Wildlife Service, Department of the Interior, suggests that you serve "Cream of Crab Soup" with crunchy crackers and a crisp vegetable salad.

CREAM OF CRAB SOUP

1 pound crab meat	$\frac{1}{4}$ teaspoon celery salt
1 chicken bouillon cube	1 teaspoon salt
1 cup boiling water	Dash pepper
$\frac{1}{4}$ cup chopped onion	1 quart milk
$\frac{1}{4}$ cup butter or other fat, melted	Chopped parsley
3 tablespoons flour	

Remove any shell or cartilage from crab meat. Dissolve bouillon cube in water. Cook onion in butter until tender. Blend in flour and seasonings. Add milk and bouillon gradually; cook until thick, stirring constantly. Add crab meat; heat. Garnish with parsley sprinkled over the top. Serves 6.

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