

Gold Coast She-Crab Soup

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  2 cups Water
-  2 cups Clam Juice
-  4 tbsp. Chicken Bouillon Granules
-  2 tbsp. Fish Bouillon Granules
-  ½ cup Heavy Cream
-  ½ cup Milk
-  8 ounces Crab Meat
-  8 ounces Lump Crab Meat
-  ½ Spanish Onions, small dice
-  1 tsp Thyme, diced
-  ½ tsp Garlic, granulated
-  1 tsp Worcestershire Sauce
-  ¼ tsp Tabasco sauce
-  ¼ Cayenne Pepper
-  1 cup Cape Indaba Sauvignon Blanc
-  2/3 cup Flour



Directions

1. Melt butter in sauce-pan over medium heat. Whisk in flour until well blended to make a roux. Lower heat to simmer and stir roux occasionally. If too dry, add a little more butter until it is the consistence of peanut butter.
2. Cook for two minutes to cook out the raw flour taste.
3. Add onions. Cook one minute.
4. Add all liquids, one at a time, then spices, seasonings, and herbs.
5. Stir well, bring just to a boil and simmer for 15-20 minutes.
6. Taste and adjust seasonings as desired.
7. Finally add crab meat and stir gently so as not to break up the lump crab meat too much.

