

CRAB SOUP

(Isabelle)

Ingredients

8 ozs crabmeat (frozen or canned)
5 cubes chicken soup
5 cups boiling water
4-5 tsps arrowroot (powder)
2 medium eggs
Salt to taste

Method:

- ❖ Make a stock of the boiling water and soup cubes.
- ❖ Add the crabmeat and let it simmer on a medium heat for about 10 minutes.
- ❖ Mix the arrowroot with a cup of water (room temp). Add the stock stirring constantly till it thickens. Cook for a further 5 minutes.
- ❖ Beat the eggs (yolks and whites together). Pour slowly into the stock stirring continuously - that the egg looks like strings.