

Shrimp Crabmeat Soup "India"©

Ingredients:

2 tsp.	garlic oil
3 oz.	Kerry Gold™ Irish Butter
2 small	onions, sliced
1 Tbsp.	Madras™ Curry Powder
6 Tbsp.	all-purpose flour
2–6 oz. cans	crabmeat juice only
2–15 oz. cans	Campbell's™ Chicken Broth
1 Tbsp.	white wine worcestershire sauce for chicken
1 Tbsp.	lemon juice
2 Tbsp.	dry sherry wine or 1/4 cup white wine
2 tsp.	chicken granules
8 oz. raw	shrimp, peel, devein, slice in half lengthwise
1 1/2 cups	whipping cream
2–6 oz. cans	crabmeat
2–3 Tbsp. fresh	parsley, chopped

Method:

Spray a large pot with Pam™. Heat oil and butter. Add onions and sauté tender crisp. Stir in curry powder and flour. Add crabmeat juice, chicken broth, worcestershire sauce, lemon juice, wine, and chicken granules. Bring to a boil. When boiling, add shrimp and boil until they turn pink.

When ready to serve, add enough cream to make a creamy consistency. Stir in crabmeat and parsley just before serving. Heat through.

Hint: Too heavy? Add more cream, milk or chicken broth.

Hint: To make garlic oil mixture—peel fresh garlic and put in a tall container or blender. Pour enough olive oil over garlic to completely cover.

Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil. You do not need to peel garlic each time it is needed.

