

Avocado and Crab Meat Soup

Printed from Crab Recipes at <http://www.crabrecipes.net/>

Ingredients:

8 oz (one can) of crab meat.
4 avocados, peeled and seeded.
1 medium onion, finely chopped.
4 cups of chicken stock.
2 cups of heavy cream.
4 tablespoons of butter.
1 tablespoon of all-purpose flour.
½ teaspoon of garlic powder.
Salt and pepper, to taste.

Directions:

Mash together the avocados and crab meat.

Sauté the chopped onion in the butter.

Add the all-purpose flour, garlic powder and chicken stock, then whip until smooth.

Add the avocado/ crab mixture to the liquid and simmer for twenty minutes.

Add the cream and salt and pepper.

Serve as desired.