

Cream of Crab Soup

1 lb. crabmeat free of shells

1 chicken bouillon cube

¼ cup chopped onion

¼ cup of butter or margarine

3 tbsp. flour

¼ tsp. celery salt

1tsp. salt

1tsp. tomato paste (optional)

Dash of pepper

1 quart of milk

In a large saucepan, cook onion in butter until tender. Blend in the flour and seasonings and add milk gradually.

Stir in tomato paste and bouillon cube, stirring continually.

Once well blended; stir in crabmeat and cook about 5 minutes or until crab is tender.