

## Firecracker Crab Soup

### Ingredients:

- 1c. Diced jalapenos
- 1c. Diced Hungarian peppers
- 2c. Chopped Roasted red peppers
- 2 medium onions diced
- 2 tbsp. chopped garlic
- 8-10 cups seafood stock
- 2 cans back fin crab or lump crab
- Celery salt/pepper to taste
- 3 bay leaves
- 1 qt. heavy cream
- Roux (equal parts butter and flour)

Sauté jalapenos, Hungarian peppers and onions. (Take some seeds out of peppers if you don't want it too hot!)

When soft, add roasted red peppers, garlic, bay leaves, and seafood stock. Season with celery salt and pepper.

Bring stock to a boil. When boiling for several minutes, slowly incorporate roux with a whisk until thick. Let cook for several minutes and add heavy cream. Turn off and add crab.