

# Benton Bradley's Maryland Crab Soup

## **:Ingredients**

Smoked ham hocks or smoked turkey wings  
(lbs. boneless smoked pork butt (diced 2  
quarts beef stock 6  
(lb. potatoes (diced 1  
(carrots (diced 2-3  
(medium onions (diced 2  
(stalks of celery (diced 4  
medium head of cabbage chopped to bite sized 1  
lbs. frozen mixed vegetables 2-3  
small cans of diced tomatoes 3

## *:Seasonings*

Tbs Worcestershire sauce 2  
(Tbs Old Bay seasoning (or more to taste 6  
Tbs dry parsley 2  
tsp oregano 1  
tsp garlic powder 1  
tsp coarse black pepper 2  
cayenne or hot sauce to taste

lbs. claw crab meat 2  
lb. lump backfin crab meat 1

## **:Directions**

1. Use a 16 quart pot or larger.
2. Place 1-2 ham hocks in pot and cover with 2 quarts of stock.
3. Bring to boil and boil 5-10 minutes.
4. Remove and discard ham hocks.
5. Add 2 pounds of claw and diced pork butt to pot and boil for 5-10 minutes.
6. Add tomatoes, remaining stock and seasonings then return to boil.
7. Add carrots, onions, and celery and boil 5 minutes.
8. Add potatoes and boil 5-10 minutes more.
9. Add frozen vegetables and cabbage then boil 10 minutes.
10. Adjust seasoning and add water if needed.
11. Add 1 pound of lump backfin crabmeat and heat before serving.