**South Carolina She Crab Soup**

**Ingredients**
- Butter: 5 T
- Flour: 5 T
- White Onion, grated: 1 small
- Celery, grated: 1 stalk
- Carrot, chopped fine: 1 each
- Garlic clove, minced: 2 cloves
- Salt and pepper: to taste
- Half & Half Cream: 2 quarts
- Heavy Cream: 1 pint
- Chicken Broth: 1 cup
- Hot pepper Sauce: 1 tsp
- Worcestershire Sauce: 2 tsp
- Fresh Dill, Chopped: 2 T
- Lump Crabmeat: 1 pound
- Fresh Chives: 2 T
- Sherry Wine: 1/2 cup

**Methods**
1. Melt butter in a large stockpot over medium heat. Stir in flour to make a smooth paste, and cook for about 3 minutes, stirring constantly. Mix in the onion, carrot, celery, and garlic; season with salt and pepper. Continue to cook and stir for about 4 minutes.
2. Gradually whisk in the half and half cream so that no lumps form. Stir in chicken broth and heavy cream. Bring to a simmer, and pour in half of the sherry. Season with dill, Worcestershire sauce and hot sauce. Cover, and simmer for about 30 minutes, until soup has reduced by 1/3. Add crabmeat, and simmer for another 10 minutes.
3. Ladle soup into bowls, and top off with a splash of the remaining sherry and a sprinkle of fresh chives.

Recipe courtesy of Allrecipes.com

**Duchess Potatoes**

**Ingredients**
- Russet Potatoes, peeled and diced: 5 pounds
- Egg Yolks: 8 each
- Butter, Softened: 1 stick
- Salt, Pepper & Nutmeg: to taste
- Heavy Cream: 1 1/4 cup
- Egg: 1 each

**Methods**
1. Preheat the oven to 375 degrees F.
2. Boil potatoes until tender, drain. Line a baking sheet with parchment or a silicon baking mat. Lay the boiled potatoes on a baking sheet and place into the oven until slightly dried on the surface, 10 to 15 minutes.
3. Remove the potatoes from the oven and process through a ricer or food mill. Allow to cool in a bowl for about 5 minutes. Add the egg yolks, butter, a couple generous pinches of salt, a generous pinch of pepper, a pinch of nutmeg and 3/4 cup cream. Stir with a rubber spatula to combine.
4. Make an egg wash by mixing the whole egg with the remaining 1/2 cup cream. Lightly brush the piped potatoes with the egg wash. (This is a little easier if you chill the piped potatoes for half an hour or so.) Bake until golden brown around the edges.

Recipe courtesy of Rhee Drummond