


Recipe from New England Soup Factory

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The [New England Soup Factory](#) has a hardcover cookbook filled with customer favorites. [New England Soup Factory Cookbook](#) features easy-to-find ingredients, simple instructions and plenty of food photography to motivate you to get cooking.

New England Soup Factory Chef Marjorie is committed to sourcing only the best quality ingredients from local markets to simmer soup from scratch and capture seasonal flavors for a wholesome meal in a bowl. With the new cookbook, Marjorie's homemade recipes are at your fingertips. The book would make a thoughtful **Valentine's present** for the home chef and soup lover on your list.

I've included a recipe from the cookbook for **Potato Crab and Gorgonzola Soup**. It's sure to keep you warm during this very cold winter!

 Potato Crab and Gor

Potato Crab and Gorgonzola Soup from [New England Soup Factory Cookbook: More Than 100 Recipes from the Nation's Best Purveyor of Fine Soup](#) by Marjorie Druker

Ingredients

- 3T butter

- 4 whole garlic cloves, peeled
- 1 Spanish onion, peeled and diced
- 3 ribs celery, diced
- 6 large Yukon Gold potatoes, peeled and cut into chunks
- 6 C lobster stock
- 1 can (8oz) tomato paste
- 2 C sherry
- 2 bay leaves
- 1 t celery salt
- 2 C heavy cream
- 1 pound cooked crabmeat
- 1 C crumbled Gorgonzola cheese (reserve about 1/2C for garnish)
- ½ bunch chopped fresh basil (reserve about 1 T for garnish)
- 5 dashes Worcestershire sauce
- 5 dashes Tabasco sauce
- Kosher salt and freshly ground pepper to taste

Preparation

In a stockpot, melt the butter over medium high heat. Add the garlic, onion, and celery. Sauté for 5 minutes. Add the potatoes and cook an additional 5 minutes. Add lobster stock, tomato paste, sherry, bay leaves and celery salt. Bring to a boil Reduce the heat to medium and simmer until the potatoes are soft and tender, 30-25 minutes.

Remove and discard the bay leaves. Remove from the heat and add the cream. Puree the soup in the pot using a hand blender or working in batches with a regular blender until smooth and creamy. Add crabmeat, cheese, basil, Worcestershire sauce, Tabasco sauce, salt and pepper. Stir well. Return the pot to the heat and simmer for an additional 5 minutes, adding a bit more sherry to taste. Garnish each serving with the crumbled cheese, and extra crabmeat and chopped basil.

Makes 10 servings.

(Image courtesy New England Soup Factory)

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