

Traditional Maryland Crab Soup

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While waiting at BWI airport this past Friday evening, I stumbled into an old favorite, **Bill Bateman's Restaurant**, to find this delicious bowl of soup on the menu. I could not resist. Just look at the chunks of backfin in there!

I grew up in Maryland and lived there until I moved to Boston twelve years ago. There's so much about that great state that I miss, and I think Maryland crabs in any form top the list. Crab soup, crab cakes, fried softcrabs, ... I can't get enough! I even worked on a real commercial crab boat in the lower Chesapeake Bay.

Bill Batemans was an old hangout on Cub Hill Rd in Carney, but I've heard he's had a lot of success and expanded with a chain of restaurants. His crab soup was so good, I topped it off with a crabcake sandwich, but it looked so good I forgot to take a picture :) Darn it, I'll just have to return for another .

The traditional spice for Maryland crabs is Old Bay, from McCormick, so of all the recipes I've found for crab soup, I'll recommend theirs: **OLD BAY Maryland Crab Soup**. Although, they suggest that other types of crabs might be healthier, I assure you they do not taste nearly as good as the Maryland Blue Crab.