

## OUR FAVORITE

# Chowder Recipes



### Scrumptious Shrimp Chowder (6 servings)

*By Jeannine Ross*

- 2 bunches green onions, minced
- 1 garlic clove, minced
- 2 Tbsp butter
- 2 10-<sup>3</sup>/<sub>4</sub> oz. can cream of potato soup
- 1 lb salad shrimp
- 3 cups milk OR fat free <sup>1</sup>/<sub>2</sub> & <sup>1</sup>/<sub>2</sub>
- 12 oz. cream cheese
- 1 10 oz. pkg frozen corn
- 1 tsp fresh ground black pepper

Saute onions and garlic in butter in a Dutch Oven or large pot until soft, approximately 5 minutes. Add cream cheese & simmer until soft. Stir in soup, then slowly add milk, stirring until creamy.

Add shrimp, frozen corn, and black pepper then simmer on LOW for 20 minutes.

Serve with a good loaf of sourdough bread! 6 servings

**Suggestions:** Make more, it freezes well, and usually doesn't last long as leftovers anyway! Yes, it does seem like a LOT of green onions, but it works.

