



Shrimp Corn Chowder

Submitted by Jane
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Ingredients

1 pound fresh shrimp, rinsed 2 cans of potato soup
2 cups of milk 2 potatoes cooked and diced
1 large can of white corn w juice 1/3 cup cheddar cheese
1 large chopped onion 1 Tablespoon minced garlic
1 stick butter 4 oz cream cheese
1 ½ Tablespoons Creole seasoning 1 teaspoon onion salt
1 teaspoon garlic powder

Melt butter slowly in Dutch oven. Add chopped onion and minced garlic and cook until translucent. Add other spices. Add all the other ingredients except the shrimp, milk and cheddar cheese. Add one soup can of water.

Simmer the chowder for about 25 minutes; stirring frequently to keep from scorching. Then add the shrimp and cook gently for about 20 minutes or done. Add the 2 cups of milk last. While it is cooking, add another can of water if you like. Sprinkle cheddar cheese on top when you serve.