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## SHRIMP CHOWDER

2 pounds shrimp, steamed    4 cans cream of potato  
1 bunch scallions                soup  
4 Tbsp ( $\frac{1}{2}$  stick) butter        4 cups milk  
 $\frac{1}{2}$  teaspoon cayenne pepper    2 (8 oz.) pkgs. cream cheese  
3 large russet potatoes,      1 (16 oz.) pkg. frozen corn  
peeled & diced

In a large pot, melt butter, add scallions & cayenne pepper. Saute for a minute & add diced potatoes. Cover and cook until potatoes are almost done, stirring often. Add soup, milk and cream cheese. Cook until cream cheese is melted and potatoes are completely cooked, stirring often. Add shrimp and corn and cook until heated through.

Best served the next day. To reheat, cook over medium low heat, stirring often until piping hot.

I buy 2# medium shrimp frozen, peeled & deveined. I put them in boiling water for 5 minutes, drain & submerge in ice water. I cut the shrimp into bite-sized pieces w/kitchen shears.