

Shrimp Corn Chowder by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

This neighborhood recipe has been passed from neighbor to neighbor. A really good chowder for a cold winter day or night.

Ingredients:

- 1 chopped onion
- 1 pound shrimp
- $\frac{1}{4}$ cup butter
- 1 can of chicken broth
- 1 cup yellow cream corn
- $\frac{1}{4}$ cup flour
- 2 cups half and half

Melt a little butter in a skillet and sauté the onions until tender. Set aside until later. In a soup pot melt the $\frac{1}{4}$ cup butter. Add the flour and blend well until smooth and thick. Add the chicken stock and stir constantly until thick and smooth. Stir in half and half, raw seafood, corn, onions and salt and pepper. Cook until the shrimp are pink and done. Serve immediately.

Note: This is very good with a little Tony Chachere's Seasoning sprinkled on top. I forgot to mention that in the video.

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