

Shrimp, Potato and Corn Chowder - Jan Randolph

serves 6-8

*1 pound of **shrimp** cooked, peeled and deveined
4-6 slices of peppered bacon fried, blotted and chopped
1 bag (20 oz) Simply Potatoes-Diced Potatoes with Onions
2 T. of flour
1 T. of Tony Chachere's Seafood Seasoning
3 cups of chicken broth
4 cups of frozen corn kernels
2 cups of Half and Half cream
blue cheese crumbles



Cook bacon in a large skillet over medium-high heat until brown and crispy. Drain on paper towels. Sauté potatoes in remaining bacon drippings about 3 minutes, scraping bottom of pan to release browned bits. Stir in flour and seafood seasoning until blended well. Gradually stir in broth; bring to a boil and simmer over medium heat 10-15 minutes or until potatoes are tender, stirring occasionally. Spoon half of the potatoes into a bowl; mash with a fork or potato masher and return to pot. Stir in cream and corn; return chowder to a boil. Add shrimp and simmer for about 5 minutes. Ladle chowder into cups or bowls and top with bacon crumbles and blue cheese.

You can leave shrimp whole, or if they are large you might cut them into bite-sized pieces. If the chowder seems too thick, chicken broth can be added to achieve desired thickness.

* Two **chicken breasts** boiled and shredded can be substituted for the shrimp if desired.