

Shrimp and Potato Corn Chowder

Ingredients:

- 2 cups chicken stock (or homemade bone broth)
- 2 potatoes, peeled and cubed
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 1/2 tsp. fresh thyme
- 2 cups frozen corn, thawed and divided
- 1/2 cup of half and half
- 2 Tbs butter, divided
- 1/4 tsp. Old Bay seasoning
- 1 Tbs diced fresh chives, plus a little more for a garnish
- 1/2 lb. medium shrimp, peeled and deveined) Tip* if you don't have a great place to get fresh shrimp, you can also buy frozen already peeled, deveined, and cooked shrimp as well).
- 1/4 tsp. Old bay seasoning

In a medium to large sauce pan or dutch oven, heat chicken stock over medium-high heat. Add potatoes, salt, pepper, thyme, and one cup corn. Stir until potatoes are soft. Transfer to a blender and with the lid slightly open to allow steam to escape and holding a towel over the top, begin blending on low and increase the speed slowly until the potatoes and corn are completely blended. Return mixture to the sauce pan and add half and half, one tablespoon of butter, the remaining cup of corn, and the Old Bay seasoning. Turn down heat to low. In a skillet over medium-high heat, add remaining one tablespoon of butter shrimp. Sauté until shrimp turn pink and are done, stirring occasionally. Divide the soup into bowls and add shrimp on top along with a little more chives for garnish.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Be the type of person you want to meet." - Anonymous