



SHRIMP AND CORN CHOWDER

From the kitchen of Mom Dudley

Ingredients:

2 pkg Zatarain's Etouffee' Mix
1 can Mild Rotel
4 cans Cream of Potato Soup
4 cans Whole Kernel Corn
3 -5 Green Onions
1 stick Butter
1-2 lbs Shrimp (peeled) and
steam ahead of time
1 quart Heavy Whipping Cream
Salt and Pepper to taste

Directions:

Mix etouffee with water according to directions on box. (Don't use tomato sauce, just water.) Add Rotel, Potato Soup and Corn. Heat this slowly to avoid scorching.

Sauté Onions in butter; then add Onions, Shrimp, salt, pepper and Whipping Cream to Chowder. Continue to heat slowly until desired temperature.