



This is the time to eat corn! It is sweet, tender and cheap! Here's an easy recipe for corn chowder which will be loved by everyone in the family!

This is what you will need for this delicious recipe:

6 slices bacon, cut into small strips

3/4 pound peeled and deveined raw shrimp

6 ears of corn, kernels separated from cobs

2 large Russet potatoes, peeled and diced

6 scallions, white and green parts chopped

2 tablespoons flour

1/2 teaspoon dry mustard

1/2 teaspoon paprika

1/2 teaspoon cayenne pepper

1/2 teaspoon dry thyme leaves

6 cups whole milk

1 cup water

Salt & Pepper

Place the bacon in a heavy, large pot and cook it until crispy. Remove from the pan and place on paper towels to drain. Set aside.

Remove all but 2 tablespoons of the rendered fat. Add the white and light parts of the scallions (set the green parts aside) and cook, stirring occasionally, until soft and translucent - about 5 minutes. Add the potatoes and cook for an extra 5 minutes, stirring occasionally. Add the flour and stir to mix well. Add



all the spices, the corn, the water and the milk. Season with salt and pepper. Bring to a boil and reduce heat. Simmer slowly for 15 to 20 minutes, until potatoes are cooked through.

If you have a hand held blender, place it in the middle of your pot and blend some of the soup to thicken it. If you do not have one, remove 1 cup of the soup and carefully blend it - be careful that it is not too hot and shoots out of the blender. Coarsely blend the soup and return it to the pot. Mix well.

Add the shrimp and 1/2 of the green scallions and cook for 3 to 4 minutes until the shrimp turns pink. Remove your pot from the heat. Ladle the corn chowder into bowls and garnish with bacon pieces and the remaining green scallions. Enjoy!

[www.http://TheFrugalChef.com](http://TheFrugalChef.com)

©TheFrugalChef™2010