

Corn and Shrimp Chowder

4 slices bacon, diced
1 cup chopped onions
2 cups diced, unpeeled red potatoes
2 10-oz. pkgs. frozen corn, thawed
1 tsp. Worcestershire sauce
1/2 tsp. paprika
1/2 tsp. salt

1/8 tsp. pepper
2 cups water
2 6-oz. cans shrimp, or 3/4 lb. cooked
and peeled small shrimp
12-oz. can evaporated skim milk
chopped chives
Buttery Crackers

Fry bacon in skillet until crisp. Remove and drain bacon. Add onions to skillet and sauté just until they soften. Transfer onions to slow cooker. Add potatoes, corn, Worcestershire sauce, paprika, salt, pepper, and water to cooker. Cover. Cook on Low 2 1/2 -3 1/2 hours. Stir in shrimp and evaporated milk. Cover. Cook about 30 minutes more on Low. Just before serving, stir in chives. Makes 6 servings.

Use of trade names does not imply endorsement by the North Carolina Cooperative Extension of the products named nor criticism of similar products not mentioned.

For more information contact:

Geissler Baker, M.Ed.
Extension Agent, Family & Consumer Sciences
3309 Burlington Rd., Greensboro, NC 27405
Phone: 336-641-2412 / Fax: 336-641-2402
Email: geissler_baker@ncsu.edu
2014– Good Morning Show



North Carolina State University and North Carolina A&T State University commit themselves to positive action to secure equal opportunity regardless of race, color, creed, national origin, religion, sex, age, or disability. In addition, the two Universities welcome all persons without regard to sexual orientation.