



## **Spicy Corn Chowder with Shrimp**

**Hosted by Chef Eileen Quinn**

**September 10, 2008**

**Martin's Super Markets at Heritage Square  
Mishawaka, Indiana**

### **Ingredients**

4 tablespoons (1/2 stick) butter, room temperature  
1 tablespoon all purpose flour  
1 medium onion, coarsely chopped  
1 celery stalk, coarsely chopped  
2 medium jalapeno chilies, seeded, chopped  
1 14 3/4- to 15-ounce can cream-style corn  
1 16-ounce package frozen corn kernels, thawed  
1 14-ounce can chicken broth  
3/4 cup whipping cream  
1 teaspoon sugar  
cayenne pepper to taste  
8 ounces 20 uncooked shrimp, peeled, deveined, coarsely chopped  
3 tablespoons chopped fresh cilantro

### **Instructions**

Mix 1 tablespoon butter and flour in small bowl to blend; set aside. Finely chop onion and celery in processor. Melt 2 tablespoons butter in large pot over medium-high heat. Add onion-celery mixture and chilies; sauté until soft, about 6 minutes. Add creamed corn and next 5 ingredients; bring to boil. Reduce heat. Whisk in butter-flour mixture and simmer 15 minutes to blend flavors. Add shrimp and cilantro; simmer until shrimp are cooked through, about 5 minutes longer. Season with salt and pepper. Ladle chowder into thermos container, making sure chowder is piping hot when packed. Serve in cups or as soup shots.