

## Shrimp and Corn Chowder

½ Cup Green Onions

2 TBSP Minced Garlic (or 2 whole cloves)

2 TBSP Butter

¼ tsp Cayenne Pepper

4 (10 ¾ oz) Cans Campbell's Potato Soup

2 (8 oz) can corn, undrained

1 (8 oz) Package Cream Cheese

2 Cups Shrimp (peeled, deveined, and no tails)

3 Soup Cans Milk or Half n Half

In a large saucepan, saute onions and garlic in butter with cayenne pepper. Stir in soup, corn, softened cream cheese, and milk or half and half. Add corn and shrimp. Bring to a slow boil. Reduce heat. Cover and simmer until hot and shrimp is cooked thru if using raw shrimp. Stir often to prevent scorching. This recipe could easily be cut in half for a smaller pot of soup.