
Shrimp and New Potato Chowder

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 25 minutes

Start to Finish Time: 50 minutes

2 tablespoons butter

3 bunches scallions, sliced

1 1/2 pounds new potatoes, diced

2 cups reduced-sodium chicken broth

1 1/2 cups heavy cream

1/2 cup dry white wine

1 teaspoon Kosher salt

1/4 teaspoon black pepper

1/2 pound medium raw shrimp, peeled and deveined

2 teaspoons hot sauce

In a medium Dutch oven over medium heat, melt the butter. Add the scallions. Cook, stirring often, for 1 minute.

Add the potatoes, chicken broth, cream, wine, salt and pepper. Increase the heat to high. Bring to a boil. Reduce the heat to medium-low. Cook, stirring occasionally, for 25 minutes or until the potatoes are tender.

Stir in the shrimp and hot sauce. Cook for 3 minutes.

Soup, Stew and Chili

Per Serving (excluding unknown items): 345 Calories; 26g Fat (68.7% calories from fat); 4g Protein; 23g Carbohydrate; 2g Dietary Fiber; 92mg Cholesterol; 425mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 5 Fat.