



## *Crawfish and Corn Chowder*



### **Ingredients:**

- 1 onion, diced
- 1 green bell pepper, diced
- 3 celery ribs, chopped
- 1 TBLS garlic paste
- 1 ½ cups chicken broth
- 10 ½ oz can Campbell's Cream of Shrimp
- 2 ½ cups heavy cream
- 15 oz can creamed corn
- 1 medium russet potato, peeled and diced
- 3 fresh corn on the cob, kernels removed
- 1 TBLS Worcestershire sauce
- ½ tsp concentrated liquid seafood boil
- 2 tsps Southern Made Creole Seasoning
- 24 oz Louisiana crawfish tails
- ⅓ cup green onion

### **Method:**

1. In a large pot over medium heat, melt butter. Once melted, add in the onion, bell pepper and celery, and sauté for 5 minutes or until tender. Squeeze in garlic paste and sauté for an additional 30 seconds.
2. Pour in chicken broth, cream of shrimp, heavy cream, creamed corn, potatoes, corn kernels, Worcestershire sauce, concentrated liquid seafood boil, and Southern Made Creole Seasoning. Stir until well combined and bring to a boil.
3. Once boiling, reduce the heat to low and simmer for 30 minutes, covered, stirring occasionally.
4. Remove the cover and add in crawfish tails. Stir in for an additional 5 minutes to warm up, (the crawfish are already cooked through).
5. Remove from heat and mix in green onions.
6. Serve in a bowl, garnish with more green onion and just like my name, you are all done!

**Notes:** If you cannot find cream of shrimp, cream of mushroom, or cream of potato are good alternatives.