

Easy Seafood Chowder:

Makes 8-10 cups Cooks in 30-40 minutes stove top or 2-3 hours crock

* Cook time 30-40 minutes stove top or 2-3 hours crock pot
* 1 onion diced
* 3-4 carrots diced
* 2 stalks of celery
* 1 brick of cream cheese softened
* 6 cups of milk (more or less depending on soup thickness preferred)
* 3 potatoes peeled and diced
* 1 can of corn w/ juice 15.25 oz
* 1 can Cream of Mushroom Soup, 10.75 oz
* 1 can of can crab 6.5 oz(you can buy the expensive lumped meat or the simple can on the shelf= your choice)
* 1 can of clams 4.5 oz(chopped or whole - then chop the whole again size depends on amount of clams- 10-13 oz can)
* 1 bag of frozen shrimp uncooked 12oz or 16 oz (tails on or off - remove tails prior to cooking- size your choice based on expense you might want to cut if large)
* 1 bag of scallops optional
* 1/4 teaspoon of cayenne pepper
* Salt and pepper to taste
* Hot sauce to taste
* Optional Garnish Bacon or green onions

How to make Seafood Chowder:

1. In a large pan sauté, onions, carrots and celery making a Mirepoix (time saving tip use frozen mirepoix )
2. Transfer your Mirepoix to a crock pot or large soup pot
3. Add brick of cream cheese allow to melt (or melt in microwave for 30-1 minute till smooth) dont burn
4. Then dump mushroom soup, corn w/ juice, potatoes, milk in pot
5. Add salt, cayenne pepper, pepper and hot sauce
6. Cook till potatoes are soft (20 minutes on stove) (crock pot 2-3 hours)
7. Then add sea food clams, crap, shrimp (tails removed and cut to bite size)
8. Allow seafood to warm and serve. Try it with a crusty bread
9. Quick Crock pot you can do everything on stove and keep warm in a crock pot for a party.

http://www.superexhausted.com/2013/11/easy-seafood-chowder/