

# Corn and Red Potato Chowder with Tender Shrimp

[Steve Shipley of Johnson & Wales](#)

From the Yale Appliance + Lighting Chef Series

**Ingredients:**

- 2 bacon slices, chopped
- 1 small onion, chopped
- 1 tablespoon flour
- 1 red potato, peeled, cut into ½ inch cubes
- ½ red bell pepper, chopped
- 2 cups chicken broth (may substitute vegetable broth)
- 1 15-ounce can creamed corn
- 1 cup fresh or frozen corn kernels
- ½ cup heavy cream
- 1 tbs chopped fresh thyme
- 1 cup cooked shrimp 51/60 count/pound

**Method:**

1. Cook bacon in heavy large saucepan over medium heat until fat is rendered, about 3 minutes. Drain bacon pieces and keep for soup garnish
2. Add onion and cook until tender, stirring occasionally, about 8 minutes.
3. Add 1 tablespoon of flour. Cook and stir for 2-3 minutes
4. Add red potato and bell pepper and sauté 1 minute
5. Add two cups chicken broth and bring to a boil
6. Reduce heat and simmer until vegetables are tender and soup thickens slightly, stirring occasionally, about 15 minutes
7. Add creamed corn, corn kernels and 1 tbsp thyme to soup and simmer until heated through
8. Add heavy cream and bring back to a boil
9. Season to taste with salt and pepper
10. Sprinkle with thyme and cooked bacon bits.
11. Garnish with cooked shrimp.