



RECIPES

Shrimp Chowder

4 large onions, chopped
1/4 cup butter
1 cup water
6 medium potatoes, peeled and cubed
1 Tbsp. salt
1/2 tsp. pepper
1-1/2 quarts milk
2 cups sharp Cheddar cheese, grated
2 lbs. raw shrimp, peeled and deveined
2 Tbsp. fresh parsley, chopped

Melt butter in a large stockpot and saute' onions until translucent. Add water, potatoes, salt and pepper. Simmer covered for 25 minutes until potatoes are tender. Do not drain. Heat milk with Cheddar cheese in a saucepan over low temperature until cheese has melted and milk is hot. Do not boil. Add shrimp to potato mixture and cook 3 minutes or until pink. Add cheese and hot milk mixture. Heat through but do not boil. Sprinkle with parsley and serve immediately.