

Pumpkin Corn Chowder with Shrimp ()



- 1 package Halladay's Farmhouse Corn Chowder
- 3 cups water
- 3 Tbsp. butter
- 1 cup half and half or heavy cream
- 1 tsp. lemon juice
- 1 cup prepared pumpkin
- 1 (15 oz.) can of corn, drained
- 1 cup shrimp, cooked and chopped
- 1/4 tsp. Old Bay Seasoning
- Pinch of cinnamon

In a medium stock pot, combine Corn Chowder Mix and 3 cups of water; simmer for 15-20 minutes. Remove from heat; add butter and let sit for 15-20 minutes. Add the half and half (or heavy cream), lemon juice, prepared pumpkin, corn, shrimp, Old Bay seasoning and cinnamon. Return to heat and simmer for 15 to 20 minutes, or until all flavors are well combined.