

Pumpkin Corn Chowder with Shrimp (Soups & Salads)

1 package Halladay's Farmhouse Corn Chowder
3 cups water
3 Tbs butter
1 cup half and half or heavy cream
1 tsp lemon juice
1 cup prepared pumpkin
1 (15oz) 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 15-20 minutes, or until all flavors are well combined.