

**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.