

BBQ Shrimp & Corn Chowder



Servings:

6 servings

Prep Time:

10 minutes

Cook Time:

30 minutes

Ingredients

- 2 cloves **Garlic**, minced
- 1 **Onion**, diced
- 2 cups **Tri-Color Baby Potatoes**, diced
- 4 cups **Fresh Corn**, sliced off the cob
- 4 slices **Thick Cut Bacon**, sliced
- 1 tbsp **Flour**
- 2 ½ cups **Chicken Stock**
- 2½ cups **Milk**
- ¼ cup **Half & Half**
- 1 lb **Jumbo P&D Shrimp**
- 1/3 cup **Saucehound Killer Barbecue Sauce**
- ¼ tsp **Black Pepper**
- ½ tsp **Salt**

Method of Preparation

Step 1

Add bacon pieces to a large pot over medium heat. Cook until crispy.

Remove from pot and drain on a paper towel.

Step 2

Add diced onions and season with salt/pepper. Cook until translucent.

Step 3

Add minced garlic and sauté for an additional minute.

Whisk in the flour and cook until it becomes golden, about 2 minutes.

Step 4

Add chicken stock, potatoes and corn.

Bring to a boil, then reduce to a simmer and cook for 10-15 minutes.

Step 5

In the meantime, brush the shrimp with a layer of BBQ sauce. Grill for 2-3 minutes per side. Remove from grill and toss with the remaining BBQ sauce.

- Garnish **Green Onions**

Step 6

Once the potatoes are tender and begin to break down, stir in the milk, half and half, and part of the crumbled bacon.

Simmer for an additional 10 minutes.

Step 7

Ladle into bowls; top with 2-3 shrimp, crumbled bacon, and green onions. Enjoy!

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