



Corn & Shrimp Chowder

shared by:

Station 33

15440 SW Oregon Street, Sherwood



This soup is a quick and easy fix on a busy night. It's chock full of taste, but lighter in fat and calories than traditional clam chowder.

Ingredients

- 1 package sweet frozen corn
- 1 bunch green onions, trimmed and chopped
- 1 tablespoon butter
- ¼ teaspoon crushed red pepper flakes
- 2 cans chicken broth
- 2 cups fat-free half and half
- 1 pound large shrimp, peeled, deveined, and cut into 1-inch pieces
- 4 strips turkey bacon, cooked and chopped
- Salt and pepper to taste

Directions

In a medium saucepan, melt the butter over medium heat. Add the green onion and cook until softened. Add the corn, chicken broth, cooked and chopped bacon, red pepper flakes, and half and half. Bring to a boil. Lower the heat and simmer for approximately 10 minutes. Add the shrimp and simmer until the shrimp become opaque, about 2 to 3 minutes more. Season with salt and pepper to taste and serve. This soup tastes even better when reheated the next day.

Station 33, located on Oregon Street in Sherwood, was built in the late 1970's as part of Tualatin Rural Fire Protection District. This station is staffed by both career and volunteer personnel who are deeply seated in their community. Station 33 hosts the annual Community Services Fair and the Santa Rides Holiday event. Since Sherwood is the home of the annual Robin Hood Festival, the Station 33 apparatus are appropriately named "Friar Tuck" and "Little John."