

2 Tbs. butter, softened
 2 Tbs. flour
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 1 medium onion, finely chopped
 4 stalks celery, finely chopped
 2 large poblano or pastilla chiles,
 seeded and chopped
 2 15 ounce cans cream-style corn
 1 16 ounce package frozen corn, or
 2 cups fresh corn
 4 cups chicken broth
 1 cup heavy cream
 2 teaspoons sugar
 1/2 teaspoon cayenne pepper
 1 pound raw shrimp, peeled and
 deveined, chopped
 1/4 cup chopped fresh cilantro
 salt and pepper to taste
 2 Tbs. chopped fresh cilantro for
 garnish

Denver Chowder

This hearty chowder combines the taste of sweet corn with that of shrimp. It is good served hot or cold..



Mix 2 tablespoons softened butter with flour in a small bowl to blend; set aside.

Melt 2 tablespoons butter in a large pot over medium-high heat. Add onion, celery, and chiles and sauté 6 minutes until softened. Add cream-style corn, frozen corn, broth, cream, sugar and cayenne. Bring to a boil and reduce heat. Whisk in flour mixture and simmer 15 minutes. Add shrimp and 1/4 cup cilantro. Simmer 5 minutes or until shrimp are cooked through.

Season with salt and pepper. Ladle into soup bowls and garnish with remaining cilantro.

