

Big Basil Shrimp Chowder

Serves 8

Ingredients

2 tbl. butter
2 stalks celery, chopped
1 red onion, chopped
½ green pepper, chopped
2 tbl. flour
16 oz. clam juice
2 cups water
2 tsp. Old Bay Seasoning
1 tsp. dried basil
1 ½ lb. large shrimp, peeled
12 oz. fresh or frozen corn
2 tbl. capers
8 oz. mascarpone cheese
Fresh basil leaves for garnish

Heat butter in a 4 to 6 quart Dutch oven.

Add celery, onion, and green pepper; stir 5 minutes over medium heat.

Stir in flour to coat.

Add clam juice, water, Old Bay seasoning, and dried basil. Bring to boiling. Reduce heat.

Add shrimp, corn, and capers. Cook 2 to 5 minutes or until shrimp are bright pink. Remove from heat.

Stir in mascarpone.

Serve with fresh basil leaves for garnish.

Credit: Better Homes & Gardens