



NOBLE WINERY

Spicy Corn Chowder

Serve with Noble Seyval Blanc or Pastavino

INGREDIENTS

1/2 cup chopped onion
3 stalks celery chopped
2 tablespoons butter
1 fresh poblano chile pepper, seeded and diced
or 1 teaspoon Cajun seasoning
2 quarts whole milk
1 tablespoon lobster base
1 teaspoon black pepper
1/2 cup butter
1 (15 ounce) can cream style corn
1 (15 ounce) can whole kernel corn, drained
1/2 pound shrimp, peeled, de veined, and diced
salt to taste
2 potatoes, peeled and chopped

DIRECTIONS

Melt 2 tablespoons butter in a large saucepan over medium heat. Stir in the onion and celery and the pepper. Stirring constantly, cook about 5 minutes until tender. Mix in the milk and lobster base. Stirring often, bring to a gentle boil.

Melt 1/2 cup butter in a medium saucepan over medium heat. Add potatoes until tender. Remove from heat and stir into above mixture. Stir until well blended.

Mix corn into mixture. Stir in the shrimp and cook 2 minutes until opaque. Season with salt and pepper.