

# Tim Farmer's Country Kitchen

## SEAFOOD CHOWDER

*2 small onions chopped  
1 stick of butter  
Clam juice to taste  
2 cans cream of potato soup  
1 can of clams  
1 can of crab  
1 can of shrimp, drained  
2 packages of cream cheese  
24 ounces of Half and Half  
Pepper to taste  
Paprika to taste*



Melt butter in large pot over medium heat. Add onions and cook until translucent. Add cream cheese and clam juice and continue stirring until cream cheese is melted. Add clams, crab and shrimp and stir until combined. Add half and half until soup reaches consistency you want. Add pepper to taste and bring to a boil. Continue stirring so it doesn't burn. Right before serving, add a dash of paprika.

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