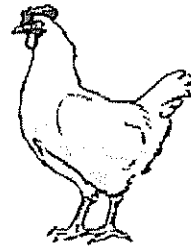
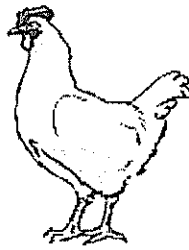
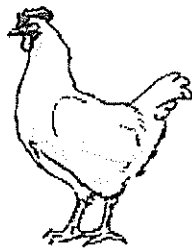


Grand Prize

SOUTHWESTERN CHICKEN AND CORN CHOWDER

Submitted by: Steve Boswell

1 tbsp. butter
1 bunch chopped green onions
1 clove garlic minced
½ C. chopped red onions
3 chopped red chipotle peppers
a couple of dashes of seasoned pepper
3 marinated chicken breasts (Lawry's Baja Chipotle Marinade)
1 package cream cheese
2 cans of potato soup (18.5 oz. cans)
1 can whole kernel corn (15 ¼ oz. can)
2 cups milk



- Marinate the chicken breasts for 30 minutes
- Stir-fry the marinated chicken, set aside to cool
- Melt butter in large pot, add all onions, garlic, peppers, and seasonings, sautee until tender
- Add soups, corn, cream cheese and milk
- Bring to a boil, stirring occasionally
- Shred chicken, add to chowder, and simmer for 5 minutes
- Serve hot and enjoy with fried cornbread (I use Mexican with melted cheddar cheese)

Steve Boswell
Steve Boswell #21