Corn & Shrimp Chowder GF

2T butter

1 sm bunch chives, diced

2 stalks celery with leaves, diced

2 cloves garlic, minced

¼ c yellow bell pepper, minced

¼ c green bell pepper, minced

5 new potatoes, diced

2T rice flour

2t Old Bay Seasonings

2 c milk

4 c water

½ c white wine

1 c corn

1lbs shrimp, peeled & deveined

2T corn starch mixed with 2T water

Sauté chives, celery, peppers and potatoes in butter for 4min. Add old bay and flour, mix well, sauté 1min. Add remaining liquids, simmer 15 min or until potatoes are soft. Add corn and shrimp, simmer 4min. Add corn starch/water until thick. Serve.