



# Spicy Potato Corn Chowder

Creamy, cozy, end-of-days elote-ish that kicks you in the taste buds.

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## INGREDIENTS :

-  2 cans diced potatoes (drained, unless you like soup that tastes like potato water)
-  1 can corn (drained-ish)
-  1 can evaporated milk
-  1 box (4 cups) of vegetable or chicken broth
-  1-2 Tbsp Creole seasoning (depending on how close to chaos you like your chowder)

DIY Creole Seasoning Mix (aka Spicy Apocalypse Dust):

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|--|---|
|  2½ Tbsp paprika        |  2 Tbsp garlic powder  |
|  2 Tbsp salt            |  1 Tbsp onion powder   |
|  1 Tbsp cayenne pepper |  1 Tbsp oregano       |
|  1 Tbsp thyme         |  1 Tbsp black pepper |

Mix once, survive forever. Store in a jar like a spicy little secret.

Optional Toppings:

-  Sour Cream (they make it powdered) or Shredded Cheese (freeze-dried is a thing too)

## APOCALYPSE-PROOF ASSEMBLY INSTRUCTIONS:

**Dump & Heat:** Combine potatoes, corn, and evaporated milk in a pot. Stir in 1-2 Tbsp of Creole seasoning depending on your pain tolerance.

**Simmer to Perfection:** Heat gently until warm, steamy, and spicy enough to distract you from the sound of distant sirens.

**Serve Hot:** Grab a bowl, a spoon, and maybe a fire extinguisher (kidding... mostly).

**Top with toppings:** If you have them, if not no worries - this stuff can hold it's own.

**Feeds 3-4 spice-loving survivors. Or just you—because leftovers are also preparedness.**