

Recipe: Shrimp and Corn Chowder

Honoring: SFC Jonathan Kilian Dozier (September 30, 1977 – January 9, 2008)

Recipe submitted by Amy Dozier, spouse

“Jon loved family time around the dinner table. So many memories of him revolve around food and fellowship. From around-the-world beer tastings to cookouts by the pool with his friends and family, Jon’s appetite for experiencing life was second to none. One of his favorite dishes that his mom made is shrimp and corn chowder! He loved it so much that he took his mom’s recipe and made it for his friends when deployed. Jon truly enjoyed being with others around the table. He spent his last Christmas dinner with battle buddies in Iraq. His daughter Emma has found her passion in baking and often shares her goodies with friends and teachers! Jon is missed by so many and leaves behind a beautiful legacy in those who continue to gather at tables big and small to share the stories of his life. SFC Jonathan Kilian Dozier, U.S. Army 09/30/77-01/09/2008, KIA Operation Iraqi Freedom.”– Amy Dozier

As a youngster, Jon was a kind and loving brother and son. He had a tender heart and an adventurous (and maybe sometimes rebellious) spirit. Like many kids, Jon liked to play soldier in the woods behind his home. As he grew older, he was always surrounded by friends, usually at the water; he loved to swim and surf. Many weekends were spent with family on the Outer Banks of North Carolina.

Because of his love of playing soldier as a kid, Jon decided that he wanted to become a real one when he grew up. He selected the Infantry and wanted to be the very best. At age 20, he graduated as Soldier of the Cycle from his Training Company at the Infantry Training Brigade, Fort Benning Georgia. Later, he graduated from Jump School, became Sniper Certified, and completed Phase I of Special Forces Qualification Course.

Jon served in Korea and had a break in service when he attended college at Middle Tennessee State University. He was well-liked in his fraternity, Sigma Alpha Epsilon where his dog, Bo, served as Sig Ep’s informal mascot. After the events of 9/11, he returned to the Army and continued his training as a Sniper and Scout with the 3rd Squadron (Wolfpack), 2nd Cavalry Regiment. Around this same time, he met Amy, and within the year, they married. Jon soon left for training in Vilseck, Germany. His Regiment deployed to Iraq in August 2007, just after the birth of their daughter, Emma Grace. Jon kept in touch with his family as often as his job would allow. In his last letter home, he wrote that he was not afraid to die, but that he did not want to die for nothing; he believed in something larger than himself and wanted nothing more than to make sure his daughter understood this. He was killed in Iraq when Emma was just 13 months old.

During his tenure in the US Army, Jon was decorated with the Bronze Star for Valor, Purple Heart, Meritorious Service Medal, Army Achievement Medal with 2 oak leaf clusters, Army Good Conduct Medal, National Defense Service Medal, Iraq Campaign Medal, Global War on Terrorism Medal, Korean Defense Service Medal, NCOPD Ribbon, Army Service Ribbon, Overseas Service Ribbon, Combat Infantry Badge, Parachute Badge, and the Expert Rifle Badge. Additionally, Jon was posthumously promoted to Sgt. First Class. Since his death, Jon’s wife Amy and daughter Emma have been advocates for veterans of our military and work diligently every day to live a life of great purpose. Jon’s legacy lives on through the dedication of his

family and friends, as they keep his memory alive by sharing stories of the life he lived on and off the battlefield.

Recipe:

Ingredients

- .1 can diced tomatoes and green chilies
- 1 large onion, chopped
- ½ teaspoon minced garlic
- 6 tablespoons butter
- ½ cup all-purpose flour
- . 4 cups water
- 2 pounds medium shrimp, peeled and chopped
- 1 (16-ounce) bag frozen corn
- 1 (16-ounce) can creamed corn
- 16 ounces kielbasa, sliced
- 1 bunch green onions, sliced
- ¼ cup chopped parsley
- Salt and pepper to taste

Directions

- Step 1: Puree tomatoes and green chilies in a food processor.
- Step 2: In a large pot, melt butter, then add onions and garlic. Sautee until tender.
- Step 3: Sprinkle in flour.
- Step 4: Gradually stir in puree and water.
- Step 5: Add frozen and creamed corn.
- Step 6: Add kielbasa and let cook for about 3 minutes.
- Step 7: Once this mixture comes to a boil, add the shrimp.
- Step 8: Lower heat and let cook 5-7 more minutes (until shrimp look pink).
- Step 9: Add green onions and parsley, salt and pepper to taste.

PHOTOS:





