

Brunswick Stew

Thom Hackett

Servings: 20



The basis for this recipe is Ms. Maxine Fowler, Phil Campbell, Alabama. Doesn't this look absolutely delicious?

Ingredients

- 1 each hen or large chicken, cooked
- 2 pound lean pork, cooked
- 2 cans English peas, undrained
- 4 cans tomatoes, 303 size (14 to 16 oz.) can, undrained
- 3 cans whole kernel corn, crushed
- 2 cans butter beans, 303 size (14 to 16 oz.) can
- 2 cups potatoes, small cubes
- 1 large onion, chopped
- 4 each jalapeno, chopped
- 1 clove garlic, chopped
- 1 tablespoon Worcestershire sauce
- 1 tablespoon salt

Cooking Method

Cook hen and remove meat from the bones, reserve broth.

Cook pork and chopped into small pieces.

Sauté onions and pepper.

1. Add all ingredients including broth and cook on "**low heat**" until thick.
2. **Stir frequently (every 5 minutes or so) as this tends to burn easily.**

This is even better the second day.

1. Refrigerate overnight then reheat contents.
2. **Stir frequently (every 5 minutes or so) as this tends to burn easily.**