



AUTUMN BRUNSWICK STEW

From the kitchen of Mom Dudley

Ingredients:

3 large split chicken breast
2 ½ quarts water
3 medium potatoes, peeled and coarsely chopped
1 large onion, diced
½ cup chopped celery
1 4 lb Boston butt roast, cooked and shredded (leftover BBQ pork is great)
2 15.25 oz cans white corn, drained
2 14.75 oz cans creamed corn
1 28 oz can crushed tomatoes
1 26 oz bottle ketchup
½ cup Worcestershire sauce
¼ cup butter
2 Tablespoons liquid smoke
2 teaspoons hot sauce

Directions:

In a large Dutch oven, combine chicken breasts and water. Bring to a boil over medium-high heat; cover, reduce heat, and simmer for 35 to 40 minutes, or until chicken is tender.

Remove chicken, reserving broth in pan. Let chicken cool slightly. Discard bones and skin; cut chicken into bite-size pieces; set aside.

Add potatoes, onion, and celery to reserved broth. Bring to a boil over medium-high heat; reduce heat, and simmer, uncovered, for 25 to 30 minutes, or until vegetables are tender.

Stir in chicken, roast, and all other ingredients. Simmer, uncovered, for 1 hour, stirring occasionally.

Serve with Corn fritters or cornbread, if desired.