

BRUNSWICK STEW

SERVES 8

INGREDIENTS

- 1 14-oz can diced tomatoes, undrained
- 1 15-oz can tomato sauce
- 1 15¼-oz can lima beans, drained
- 1 15¼-oz can whole kernel corn with red and green peppers, drained
- 2 cups chicken broth
- ½ tsp salt
- ½ tsp pepper
- ¼ tsp Worcestershire sauce
- 1 celery stalk, chopped
- ¾ lb barbecue pork, chopped
- 1 cup pulled cooked chicken, ~1–2 boneless breasts

Combine all ingredients in 5-qt slow cooker on high for 5 hrs, or simmer in a large pot on low for 1½–2 hrs.

DEEDEE'S NOTES:

- To simplify this recipe even more, I use packaged barbecue and grocery store roasted chicken.
- I usually multiply this recipe by 4 when I want to serve a large crowd or when I want to put some in the freezer. When multiplying by 4, one grocery roasted chicken will yield 4 cups pulled off the bone.
- Increases well. Freezes well.



Talk about a crowd-pleaser . . . for our Carolina Panther tailgates I always increase, and it's the first thing to go!