

Simple Brunswick Stew

BOIL A FRYER

1 1/2 TSP. SALT

1/2 TSP. PEPPER

1 CHICKEN BOUILLON KNORR

Boil chicken with salt, pepper, and bouillon breast down on medium/low for 1 hour. Take chicken out with two large spoons and place on a platter. (take chicken off bones after it cools) discard bones and fat. Keep broth for our meal.

1 LARGE ONION CHOPPED

6 POTATOES (CHOPPED SMALL)

1 KNORR CHICKEN BOUILLON

4 SMALL BEEF BULLION (OR 1 KNORR BEEF BOUILLON)

WORSTERSHIRE SAUCE 2-3 DASHES

1 LARGE CAN CRUSHED TOMATOES

1 CAN GREEN LIMA BEANS (DRAINED) OR FROZEN LIMAS EVEN BETTER

2-3 DROPS OF LIQUID SMOKE

2 EARS OF FRESH CORN CUT OFF COBB (OR CAN OF CORN DRAINED)

SALT AND PEPPER

4 CUPS CHICKEN STOCK

1/2 CUP TOMATO KETCHUP

Add ingredients above to a stockpot and simmer slow all day until thick. Serve over loaf bread.