

Simple Brunswick Stew

BOIL A YOUNG FRYER CHICKEN

1 1/2 TSP. SALT

1/2 TSP. PEPPER

1 CHICKEN BOUILLON KNORR OR 1 TBSP. GRANULES

ONION CHOPPED

2 STALKS CELERY (CUT IN HALF)

Boil chicken with salt, pepper, onion, celery, and bouillon breast down on medium/low for 1 hours. Take chicken out with two large spoons and place on a platter. (Remove chicken from bones after it cools) discard bones and fat and celery pieces from broth. Keep broth for stew. Strain if desired.

1 LARGE ONION CHOPPED

6 POTATOES (CHOPPED SMALL)

1 KNORR CHICKEN BOUILLON OR 1 TBSP. GRANULES

1 KNORR BEEF BOUILLON OR 1 TBSP. GRANULES

WORSTERSHIRE SAUCE 2-3 DASHES

1 LARGE CAN CRUSHED TOMATOES

1 CAN GREEN LIMA BEANS (DRAINED) OR FROZEN LIMAS

1/2 TSP. LIQUID SMOKE

2 EARS OF FRESH CORN CUT OFF COBB

OR CAN OF CORN DRAINED

SALT AND PEPPER TO TASTE

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.