

Brunswick Stew ("Crowd Size")

2 large Onions, chopped
2 large cans Whole Tomatoes (mash them up before adding to mixture)
2 lbs. Corn, frozen
2 lbs. Butter Beans, frozen
2 cups Ketchup
1/2 cup White Vinegar
1/2 cup Worcestershire Sauce
1/4 Brown sugar (we usually omit this step)
2 Tablespoons Hot sauce (Tabasco)
1 Tablespoon Black Pepper
Juice of one Lemon
Garlic Powder to taste...we use 1 teaspoon
4 cups water or stock (if using water, add 2 teaspoons salt)
1 to 1-1/2 lbs of Smoked Pork, chopped.
You can substitute Chicken (a rotisserie chicken works well) or add along with the Smoked Pork to make it even richer.

Use a large sauce pan or heavy bottomed stock pot.

Add all ingredients. Bring to a boil, then reduce heat to medium, and cook until the Butter Beans are done. Serve with Corn Bread for best results!

If you need a smaller quantity, half the recipe. This recipe freezes well!

Hope you enjoy this one as much as we do!