

Mignon Ballard

BRUNSWICK STEW

- 1 large hen, simmered in water until done (save broth)
- 2-3 pounds lean ground beef or stew beef, browned and UNdrained
- 1 pound pork, cooked and deboned
- 12 ears fresh corn or equivalent of frozen (use white if possible)
- 2 (28 oz.) cans of tomatoes or about a dozen large fresh ones, peeled
- 2 large onions
- $\frac{3}{4}$ cup chili sauce (optional)
- 4-5 tablespoons Worcestershire sauce
- 1 stick of butter
- a cup or more of broth (you be the judge)
- $\frac{1}{4}$ cup vinegar (or more, according to your taste)
- dash of liquid smoke if available
- salt and pepper (red and black) to taste - or hot sauce

Cook meats and debone. Add corn, tomatoes, onions, broth and chili sauce and cook on low for about three hours. Add other ingredients just before serving. A few drops of Liquid Smoke gives this an outdoor flavor. Some cooks avoid the chili sauce as it gives the stew a bit of a sweet taste, so go easy. This is great cooked in a cast iron pot and can also be made in a slow cooker. Serves about 10 or 12.

--Old Georgia recipe from author's hometown

Recipe Courtesy of www.MignonBallard.com