

VIRGINIA HOSPITALITY BRUNSWICK STEW RECIPE

From the cookbook, ***Virginia Hospitality: A Book of Recipes From 200 Years of Gracious Entertaining***, is the Brunswick Stew recipe shared with me by a dear friend Missy Adams, this was her Momma Fran Adams take on this recipe and it is still one of her favorites and helps her remember her great mom! Make it the day before you intend to eat...the flavors have time to blend.

Brunswick Stew

1 whole chicken, cut up (*chicken breast or rotisserie chicken can be used*)
1 onion, quartered
2 ribs celery, diced
1 teaspoon salt
1/4 teaspoon pepper
16 ounces white shoepeg corn
10 ounces frozen small butterbeans (or Carrots)
1 pound canned tomatoes
2 small potatoes, cubed (*double the amount*)
1/3 cup ketchup (a little more)
2-3 Tablespoons vinegar (a little less)
1 Tablespoon brown sugar (a little more)
1 teaspoon Worcestershire sauce
1/2 teaspoon Tabasco
1/4 teaspoon marjoram
2-3 Tablespoons butter

Place chicken in Dutch oven and add enough water to cover well. Add onion, celery, salt, and pepper. Boil until chicken comes off bones easily. Remove chicken to cool and add corn, butterbeans, tomatoes, potatoes, ketchup, and vinegar; cook 2 hours or until tender. Remove chicken from bones or shred chicken breasts and add to vegetables along with Worcestershire sauce, Tabasco, marjoram, and butter. Serves 6-8.

Note: Vary amount of water for thick or soupy stew. Add a cube of chicken bouillon after the first or second serving.