



## Brunswick Stew

Oscar · 28/09/2024



### Prep Time

3 hrs 35 mins

### Difficult

Medium

### Servings

16

### Description

This is the best Brunswick stew An old family recipe thats brimming with pork beef and chicken it may be the best stew youve ever had If youve had Brunswick stew before you wont believe how good this version tastes And if youve never had it youll love it

### Ingredients

- - 1 tablespoon olive oil - 1 cup chopped onions - 2 stalks celery
- chopped - 1 ½ pounds ground pork - 1 ½ pounds ground beef - 1 (3 pound) whole cooked chicken
- deboned and shredded - 3 (14.5 ounce) cans whole peeled tomatoes with liquid
- chopped - 1 cup ketchup - ½ cup hickory-flavored barbecue sauce - 1 teaspoon hot sauce to taste - salt and pepper to taste - 1 medium green bell pepper - 3 (14.75 ounce) cans cream style corn

### Instructions

1. Heat oil in a large stockpot over medium heat. Add onions and celery; cook and stir until translucent
2. about 5 minutes. Mix in pork and beef; cook and stir until evenly browned and crumbly
3. about 10 minutes. Do not drain. Add shredded chicken
4. tomatoes and their liquid
5. ketchup
6. barbecue sauce
7. hot sauce
8. salt
9. and pepper. Submerge whole green pepper in the mixture. Reduce the heat to low and cook
10. stirring occasionally
11. until thickened
12. about 2 hours. Stir in corn and continue to cook for 1 hour
13. or to desired consistency. Remove green pepper; chop and return to the stew or discard.