

Brunswick Stew

1/2 cup butter

3 cups chopped cooked chicken breasts

2 cups chopped smoked pork

3 cups peeled and chopped potatoes

1 cup chopped onion

2 (14.5 oz) cans chicken broth

2 (14.5 oz) can stewed or diced tomatoes

1 (16 oz) can baby lima beans, drained

1 (17 oz) can white cream-style corn

1 (8.5 oz) can tiny or small green peas, drained

1/4 cup liquid smoke

Homemade barbecue sauce (recipe below)

Prepare barbecue sauce.

While barbecue sauce is simmering, melt butter in Dutch oven. Stir in chicken and next 4 ingredients; bring to a boil. Reduce heat and simmer, uncovered, 20 minutes. Add remaining ingredients; bring to a boil. Reduce heat and simmer, uncovered, 2 hours, stirring occasionally.

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Barbecue Sauce:

1/4 cup melted butter

1 3/4 cups ketchup

1/4 cup firmly packed brown sugar

1/4 cup prepared yellow mustard

1/4 cup white vinegar

2 Tbsp Worcestershire sauce

1 Tbsp liquid smoke

1 1/2 tsp lemon juice

1 1/2 tsp minced garlic

1 tsp coarsely ground pepper

1/2 tsp crushed red pepper

Combine all ingredients in a large saucepan.

Cook over low heat 25 - 30 minutes, stirring often.