

Chicken Brunswick Stew

Recipe courtesy Paula Deen



Prep Time: 30 min **Level:** Easy **Serves:** 6 to 8 servings
Inactive Prep Time: —
Cook Time: 1 hr 30 min



Ingredients

1 (2 1/2-pound) fryer chicken
Water
1 (28-ounce) can crushed tomatoes, sweetened with 1/3 cup sugar
1 (16-ounce) can creamed corn
1 cup ketchup
1/2 cup barbecue sauce
1 tablespoon liquid smoke, available in grocery store
1 onion, chopped
1 tablespoon vinegar
1 tablespoon Worcestershire sauce
Salt and pepper
Celery salt
Cooked rice, as accompaniment

Directions

In a large pot, place the chicken and enough water to cover chicken and bring to a boil. Cook chicken until meat falls off the bone, approximately 45 minutes. Drain the chicken and reserve 2 cups of stock. Remove the skin and bones and chop meat.

In a separate pot, mix the chicken and remaining ingredients. Simmer slowly for 30 minutes, stirring often to prevent sticking. Add a little bit of the stock if the stew becomes too thick. Serve stew over steamed rice.

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