TIM FARMER'S COUNTRY KITCHEN

BRUNSWICK STEW

Olive oil 1 yellow sweet onion, chopped 4 cups beef stock 28 ounces diced tomatoes 1-2 cups pulled pork 1 cup pulled chicken 6-8 red potatoes (boiled and chopped) 1 cup butter beans or lima beans 1 cup okra 1 cup sweet corn Dry rub 1 bay leaf Tellicherry pepper Sea salt 1/3 cup bbq sauce



Cook onion in olive oil in large pot until translucent. Add in rest of ingredients and stir to combine. Reduce to simmer, cover and cook until thickened.