

Granddaddy Lane's Brunswick Stew

6 to 7 lbs of chicken
6 to 7 lbs of Boston butt
5 lbs onions
5 lbs potatoes
2 whole lemons
5 cans tomatoes
5 cans corn
2 - 40oz bottles of ketchup
2 cups of yellow mustard
10 oz worcestershire sauce sauce
one small bottle of tobacco sauce

Cover the meat with water and cook until done. Keep the water and juices for flavor. Let the meat cool down and cut into small pieces. Cut the potatoes into small pieces and cook. Cut the onions and mince the tomatoes and add all the ingredients together and cook down on low heat stirring to keep from scalding the bottom of the pot. For a finer stew use a coarse meat grinder for the meat, potatoes and onions instead of mincing with a knife.