

## **Brunswick Stew**

Servings: 12 (18 years in the making)

### INGREDIENTS

4-6 boneless chicken breasts  
1 package (14 oz) frozen white shoe peg corn  
1 package (12 oz) frozen chopped onion  
1 package (1 lb) frozen baby lima beans  
2 small cans tomato paste  
1 can diced tomatoes  
2 boxes chicken broth  
1 package (32 oz.) frozen cubed (not flaky or shredded) hash browns  
1/2 large bottle catsup  
3 tsp Worcheshire Sauce  
Salt and pepper

### DIRECTIONS

Spray slow cooker with Pam and put on a pan for spills. Put frozen chopped onions on bottom, lay chicken on top and then add other frozen ingredients. Put in tomato paste, diced tomatoes, catsup, Worcheshire sauce and enough chicken broth to fill your slow cooker. Salt and pepper to taste. Cook on low overnight. In the morning, pull out the chicken breasts, cut up and put back in. Refrigerate the slow cooker and serve the night for dinner... it's better to give the stew all day to mellow.

Add a great bread, rolls or biscuits and orange slices to complete your meal. Any extra? Take to someone who needs a hug. Freezes beautifully.