Brunswick Stew

Ingredients:

- ½ cup butter
- 2 cups chopped onion
- 4 cloves garlic, minced
- 2 (32-ounce) cartons chicken broth
- 1 (28-ounce) can crushed tomatoes
- 1 (16-ounce) package frozen corn
- 1 (16-ounce) package frozen lima beans
- 1 (15-ounce) can tomato sauce
- 1½ cups BBQ sauce - See recipe below or use your favorite bottled sauce
- 1 pound chopped pork loin
- 3 cups chopped cooked chicken
- 1 teaspoon ground black pepper
- ½ teaspoon salt

Instructions:

- In a large Dutch oven, melt butter over medium-high heat. Add onion and garlic; cook, stirring frequently, for 8 minutes or until just tender. Stir in broth, crushed tomatoes, corn, lima beans, tomato sauce, and BBQ sauce and bring to a boil.
- Reduce heat, and simmer for 30 minutes. Stir in pork, chicken, pepper, and salt, and simmer 30 minutes more.

BBQ Sauce:

Ingredients:

- ¼ Cup of Water
- 2 Cups of Ketchup
- 5 Tablespoons of Dark Brown Sugar
- 5 Tablespoons of Sugar
- 1 Tablespoon of Mustard powder
- 2 Tablespoons of Lemon juice
- 5 Tablespoon of 5 Apple Cider Vinegar
- 2 Tablespoon of Worchestire Sauce

Instructions:

1. Mix all the ingredients together
2. Enjoy
3. You can keep the BBQ in the fridge for up to 2 weeks