

Georgia-style Brunswick Stew



Ingredients:

- 2 pounds chicken or pork, or a combination, cooked and diced
- 1/2 teaspoon ground black pepper
- 1 teaspoon hot sauce, or to taste
- 2 tablespoons Worcestershire sauce
- 1 or 2 tablespoons dried minced onion, optional
- 3 to 4 tablespoons bacon drippings
- 1/2 cup barbecue sauce, your favorite
- 1 1/2 cups ketchup
- 2 to 3 cups diced potatoes, cooked
- 3 cans (15 to 16 ounces each) cream-style corn

Preparation:

Place all ingredients in a stockpot or Dutch oven. Cover and simmer until hot and bubbly. Taste and adjust seasonings with more salt and hot sauce, as desired.