

SYBILENE'S BRUNSWICK STEW

START WITH:

PORK ROAST AND A HEN

ONION

1-CUP OF WATER

* DRY RUB HEN AND ROAST W/1 BOTTLE OF HICKORY SMOKE (LIGHT ORANGE)-COARSE HAWAIIAN SEA SALT- AND BLACK PEPPER
-PLACE IN DEEP COOKER-TOGETHER.

* ADD 1-CUP WATER-COOK ON LOW (325 deg)
UNTIL TENDER/SEVERAL HOURS.

* POUR WATER TO THE SIDE, NOT OVER THE RUBBED MEAT.

* ADD 1-LARGE ONION-QUARTERED-PLACE ON TOP OF MEAT.
MEATS WILL INCREASE IN LIQUID X3 DUE TO JUICES

* WHEN MEAT IS TENDER/ REMOVE AND DE-BONE

* ADD SHREDDED MEAT BACK TO POT OF JUICES
(I KNOW THIS LOOKS LIKE A LOT OF JUICES BUT BELIEVE ME IT IS NOT)

*NOW IS THE TIME TO START ADDING:

3-CANS CREAMED/OR WHOLE CORN

5-CANS STEWED TOMATOES

DICED POTATOES-10 TO 12

SALT/BLACK PEPPER

AND *BBQ SAUCE

FLAVORS ARE BLENDED BY THE TIME THE POTATOES ARE TENDER.
CHECK TO TASTE... ADDING MORE SAUCE,SALT & PEPPER TO TASTE

SAUCE

* 1 CUP PACKED BROWN SUGAR

* 1/4-CUP OF YELLOW MUSTARD

* 1/4 CUP OF DILL PICKLE JUICE

* 32 OZ-KETCHUP ADD 1/2 UP UNTIL TASTE

* HOT SAUCE-TO TASTE

PERSONALLY TO CONTROL THE BBQ SAUCE PART I COOK THIS IN A SECOND POT ON THE STOVE THEN ADD IT TO THE STEW...

COVER AND LET IT REST A BIT.

***DICED POTATOES-10 TO 12, CAN BE TRICKYBECAUSE OF THE VARIETY AND SOME GET MUSHY FAST....SO COOK THOSE SEPARATE IN A POT AND FOLD INTO THE STEW AT THE LAST MINUTE.