***Recipe #335 Brunswick Stew, UPDATED***

***Serving Size and Ingredients: 1c***

|  |  |  |  |
| --- | --- | --- | --- |
| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 10 ½ lbs. | 21 lbs. | 42 lbs. | Cooked Chicken, diced  |
| 8 1/3 cups | 16 2/3 cups | 33 cups | Water |
| 1 Tbsp. + 1 ¼ tsp. | 2 Tbsp. + 2 ¼ tsp. | 1/3 cup + 1 tsp. | Black Pepper |
|  |  |  |  |
| 16 ½  | 33 ½ | 66 ½  | Tomatoes, diced  |
| 6 ¼ | 12 ½ | 25 | Onions, Chopped |
| 4 ¼ pks. | 8 ¼ pks. | 16 ½ pks. | Lima Beans, Frozen (16 oz.) pk. |
| 4 ¼ pks. | 8 ¼ pks. | 16 ½ pks. | Corn Kernels, Frozen, Thawed (16 oz.) pk. |
| 4 ¼ pks. | 8 ¼ pks. | 16 ½ pks. | Okra, Frozen, Thawed (16 oz.) pk. |
| 4 1/4 | 8 1/4 | 16 1/2 | Bay Leaf |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

***Recipe #335 Brunswick Stew, UPDATED***

 ***Instructions:***

1. ***In a large, saucepan combine chicken, water, pepper and salt. Cook on high 15 minutes. Stir in tomatoes, onions, lima, corn, okra and bay leaf. Simmer till vegetables are tender. Remove bay leaf and continue to simmer, stirring occasionally, until tender.***