

Easy Brunswick Stew

Glenn Hengst

3 lbs. boneless pork shoulder roast (Boston Butt)
3 medium-size new potatoes, peeled and chopped
1 large onion, chopped
1 (28 oz.) can crushed tomatoes
1 (18 oz.) bottle BBQ sauce
1 (14 oz.) can chicken broth
1 (9 oz.) package frozen baby lima beans, thawed
1 (9 oz.) package frozen corn, thawed
6 tablespoons brown sugar
1 teaspoon salt

Trim roast and cut into 2-inch pieces.
Stir together all ingredients in a 6-quart slow cooker.
Cover and cook on low 10-12 hours or until potatoes are fork tender.
Remove pork with a slotted spoon and shred.
Return shredded pork to slow cooker and stir well.