



Hopkins County Stew Family Size

Recipe courtesy Hopkins County Chamber of Commerce

Ingredients

- 4 cups water
- 2 pounds skinless chicken (one whole chicken)
- 1 1/2 teaspoons salt, plus 1 teaspoon salt
- 4 medium potatoes, diced (about 2 pounds)
- 1 large onion, chopped
- 1 teaspoon black pepper
- 1 (15-ounce) can tomato sauce
- 1 (14 1/2-ounce) can tomatoes, peeled and diced
- 1 teaspoon chili powder
- 4 teaspoons paprika
- 1 (16-ounce) can whole kernel corn
- 1 (16-ounce) can cream-style corn

Directions

Heat 4 cups water to boiling in a 5-quart saucepan on top of stove. Add chicken and 1 1/2 teaspoons salt. Reduce to medium heat and simmer until meat is tender, reserving liquid. Remove pieces from pan and allow cooling before boning and dicing meat.

To reserved liquid, add potatoes and onions. If necessary, add just enough water to cover the ingredients and simmer on medium heat until potatoes are tender.

Add diced chicken, black pepper, tomato sauce, diced tomatoes, remaining 1 teaspoon salt, chili powder, and paprika and bring to a boil.

Add cans of whole kernel and cream-style corn while stirring stew on high heat to prevent scorching.

Reduce heat to a simmer. If necessary, add water to bring stew to desired consistency. Cover and simmer over medium heat for 15 minutes, stirring as needed.

Other ingredients may be added to suit individual taste. Serve with saltine crackers or cornbread, cheddar cheese, and dill pickles.

While turkey is resting, brush the cut side of oranges with oil and place cut side down on the grill and grill until slightly charred. Ladle sour orange sauce onto a platter and top with the sliced turkey. Garnish with grilled oranges and parsley leaves.