

## Blue Ridge Brew Stew



### INSTRUCTIONS

- In a large pot, heat olive oil over medium-low heat and add diced sweet onion, sautee for 3 minutes.
- Add whole cloves of garlic for about a minute or two, being cautious not to burn them.
- Add diced red pepper, once slightly softened, add peas and corn to the pot.
- Stir in all dry spices: paprika, red pepper flakes, celery salt and a generous amount of salt and pepper.
- Pour in Pilsner, bbq sauce and chicken stock. Add pulled pork, and chopped rotisserie chicken. Stir stew until well mixed.
- Add bay leaves and bring to a boil. Reduce heat to simmer and add more chicken stock if needed.
- Finally, add chopped parsley and cook for an additional five minutes.

### SHOPPING LIST

- 1 lb. pulled pork
- 1 Harvest Farms Rotisserie Chicken
- 1 red onion, diced
- 5 whole garlic cloves
- 2 red peppers, diced
- 1 cup corn
- 2 cups spring peas
- 1 Tbsp paprika
- 1 bottle of Harvest Farms Hickory Smoke
- BBQ sauce
- 1 bottle of local craft Pilsner
- 1 cup chicken stock
- 1 Tbsp olive oil
- 3 bay leaves
- 1/4 tsp red pepper flakes
- 1/2 Tbsp celery salt
- 1/2 cup fresh chopped parsley
- Salt & Pepper to taste