

About > Food & Drink > Southern U.S. Cuisine

About

Southern U.S. Cuisine



with **Diana Rattray** your Guide to one of hundreds of sites

Home · Articles · Forums · Chat · Newsletter

Search in this topic

Subjects

ESSENTIALS

- [Recipe Index](#)
- [Crock Pot Recipes](#)
- [Casseroles](#)
- [Ingredient Substitutions](#)
- [Cookbook Reviews](#)

[Casserole Recipes](#)

[Crock/Slow Cooker](#)

[Appetizers](#)

[Breakfast Recipes](#)

[Chicken Recipes](#)

[Beef/Ground Beef](#)

[Corned Beef Recipe](#)

[Pork & Ham](#)

[Fish and Seafood](#)

[Soup and Stew](#)

[Gravy & Sauces](#)

[Vegetable Recipes](#)

[Fruit Recipes](#)

[Salads & Dressings](#)

[Breads](#)

[Desserts/Cakes](#)

[Cookies and Candy](#)

[Chili Recipes](#)

[Cobblers](#)

[Beverages](#)

[African American](#)

[Cajun Cuisine](#)

[Copycat](#)

[Recipe Collections](#)

[Holiday Recipes](#)

[Find Ingredients](#)

[Cookware/Gadgets](#)

[Food Preservation](#)

Crockpot Brunswick Stew

- 1 can tomatoes, undrained, cut up (16 oz.)
- 1 can tomato paste, (6 oz.)
- 3 cups chicken, cooked & cubed
- 1 package frozen succotash OR 1 package frozen okra, sliced (10oz)
- 1 cup onions, chopped
- 1 bay leaf
- 1 teaspoon salt
- 1/2 teaspoon dried rosemary, crushed
- 1/2 teaspoon pepper
- 1 dash ground cloves
- 2 1/2 cups chicken stock

In Crockpot, stir together tomatoes and tomato paste. Add chicken, frozen succotash or sliced okra, onion, bay leaf, salt, rosemary, pepper and cloves. Stir in chicken broth. Cover; cook on low heat setting for 5 to 6 hours. Before serving, remove bay leaf and stir well. Makes 6 servings.

[Printer-Friendly Copy of this Recipe](#)

[Brunswick Stew Article with Recipes](#)

[Soup/Stew Recipes](#)

[Crock Pot Stews](#)

Subscribe to our Recipe Newsletter		
Name	Email	
<input type="text"/>	<input type="text"/>	<input type="button" value="subscribe"/>

New!

Place your class
GuideSite

[Pre-register to d](#)

Advertising



Laura's Lean

Great tasting L
raises cattle w
hormones or ar
feeds cattle on
and corn. Perfe
<http://www.lau>
(Cost to Advert

Real Cajun Sa CajunGrocer.c

Premium Cajun
great valued pr
andouille, tasc
smoked pork/b
pork, seafood &
boudin. Low sh
guaranteed!
<http://www.caj>
(Cost to Advert

Zwilling J.A. f - discount pri

Zwilling J.A. He
discount prices
www.knivesanc
Europe's #1 on
<http://www.kni>
(Cost to Advert