



A RECIPE FROM TALES THE BOATMAN TOLD

ingredients

- salted pork, cut up into small pieces
- 2 large onions
- 6 large potatoes, diced
- 1 can diced tomatoes
- 1 can corn
- 4 cups water
- biscuits (dough dabs)



directions

- Fry pork in a pan to get all of the grease out
- Remove pork
- Add vegetables to the pan and fry up until potatoes are done
- Season everything to taste with salt and pepper
- Add 4 cups of water to a pot, put in pork and vegetables. Allow to come to a boil
- May add stock to your taste
- Make biscuits or dough dabs to add to your stew

