



Brunswick Stew' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 24-6 oz portions' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 5 lb. [Reser's® American Harvest BBQ Beans Medley](#) (71117.14175)
- 1 lb. Beef brisket, chopped
- 1 lb. Pulled pork, chopped
- 1 1/2 cups Corn, IQF
- 1 1/2 cups Okra, sliced IQF
- 1 quart Beef stock
- 1 quart BBQ sauce

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

1. Put Reser's American Harvest BBQ Beans Medley in a large saucepan.



2. Add beef stock, BBQ sauce, corn, okra, brisket, and pulled pork.
3. Heat stirring often until it reaches 165°F.
4. Served in warmed bowls or soup crocks.