

Tim Farmer's Country Kitchen

BURGOO

This recipe is open to interpretation. Use whatever vegetables you like and remove those you don't.

1 1/2 pounds wild turkey
1 1/2 pounds venison
2-3 squirrels, bone out
2 quarts of water or chicken stock
2-3 bouillon cubes beef or chicken
2 quarts tomatoes
1 quart green beans
4-5 banana peppers
3 large potatoes, cubed
1 1/2 large yellow onion, chopped
2 cups okra
2 cups lima beans
2 cans corn
1 1/2 tablespoons Tony Chachere's Original Creole Seasoning
3 tablespoons sugar (white or brown)
2 teaspoons black pepper
2 teaspoons salt
Dash of cinnamon
1/2 teaspoon cumin
1 cup beer or red wine



To get a head start, boil your meat off of squirrels and boil the turkey with the squirrel. Remove the bones and use the stock. In a separate pan, boil the venison and save the stock as well. For extra taste, add 2-3 bouillon cubes or substitute water with chicken stock. Add all ingredients to 9-quart pot (Tim uses a Lodge Cast Iron Pot) and bring to rolling boil. Turn down temperature to a low simmer. Simmer for 5-7 hours.

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