

Kentucky Burgoo

Ingredients:

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| 1 lb. | Lean boneless chuck steak |
| 1 1/2 teaspoons | Vegetable Oil |
| 8 cups | Low-salt beef broth |
| 1 1/2 lbs. | Skinned, boned chicken thighs or turkey thighs |
| 4 cups (about 1 1/2 lbs.) | Baking potatoes peeled & cubed |
| 2 1/2 cups | Chopped carrots |
| 1 cup | Chopped celery |
| 1 cup | Chopped onion |
| 1 1/2 teaspoons | Curry powder |
| 1 teaspoon | Dried thyme |
| 1 teaspoon | Salt |
| 1 can (can 14.5 oz.) | Whole tomatoes, undrained & coarsely chopped |
| 1 clove | Garlic, minced |
| 2 cups | Frozen, whole-kernel corn, thawed |
| 1 (10 oz.) package | Frozen lima beans, thawed |

Procedure:

1. Trim fat from steak; cut steak into 1-inch cubes. Heat oil in a large Dutch oven; add steak, and cook until browned on all sides. Add broth; bring to a boil. Cover, reduce heat, bring to a boil.
2. Trim fat from chicken thighs; cut chicken into 1-inch cubes. Add chicken and next 9 ingredients to pan; simmer, uncovered, 1 hour or until vegetables are tender.
3. Add corn and lima beans to pan; cook until beans are tender (about 15 minutes).

NOTES: