Dinner & A Book Recipes  
Episode #1605 – The Underground Railroad

**Chicken Stew**

Ingredients

* 2 cans kidney beans
* 2  can green beans,
* 2 cans corn kernals
* 2 onions chopped
* 1 pound pulled chicken already cooked
* 1-2 cans chicken broth
* 1 1/2 pounds peeled Idaho potatoes that have been chopped
* salt and pepper

Instructions

1. Put 2 T. vegetable oil in a Dutch oven
2. Cook onions till golden
3. Add all of the beans and corn with liquid
4. Add potatoes and chicken
5. Add broth as needed
6. Add salt and pepper to taste
7. Cook until potatoes are cooked
8. Can be served with cornbread muffins

**Sweet Potato Pie**

Preheat oven to 350 degrees

In a bowl, stir

* 3 cooked, peeled, mashed sweet potatoes
* 1/4 c. Milnot
* 1/4 c. sugar
* 1 stick butter (melted)
* 1 t. nutmeg
* 2 t. vanilla
* 3/4 t. lemon juice
* 2 eggs beaten

Combine and fill pie shell

Bake for 50-55 minutes