

PANTHER'S BURGOO (Pikeville HS)

<i>2 lbs. pork roast</i>	<i>2 large potatoes, diced</i>	<i>½ tsp. garlic powder</i>
<i>3 cloves garlic</i>	<i>3-6 Tbs. extra virgin</i>	<i>½ tsp. Italian</i>
<i>2 cups chicken breast,</i> <i>diced</i>	<i>olive oil</i>	<i>Seasonings</i>
<i>2 carrots, sliced</i>	<i>4 ears corn cut off cob</i>	<i>½ tsp. pepper</i>
<i>1 onion, chopped</i>	<i>1 lb. green beans, broken</i>	<i>2-3 Tbs. sorghum</i>
<i>2 stalks celery, chopped</i>	<i>2-3 Tbs. all-purpose flour</i>	<i>¼ tsp. cayenne pepper</i>
	<i>6-8 cups beef broth</i>	<i>¼ tsp. paprika</i>

Preheat oven to 350° F. Cut the pork roast and chicken into small chunks and crush the cloves of garlic. Combine garlic, chicken, and pork in a baking dish and cover tightly with aluminium foil. Bake for 30 minutes. While pork is baking, heat 2-3 Tbs. of olive oil in like stock pan and sauté carrots and onions until they become tender. Add in celery and cook an additional few minutes until the celery becomes translucent. Remove all vegetables from the pot and add the remaining oil and flour to make a roux. Add 6 cups of beef broth to the pot and replace all vegetables, adding in the potatoes. Add in all seasonings and bring the pot to a boil slowly. When pork and chicken are done, chunk the meat into smaller pieces and add to the pot. Continue to cook for 1 hour or until ready.