

“Hobo Stew” in a Dutch Oven

By Roine Martinson

The term “Hobo Stew” refers to whatever you happen to have, throw it into the pot (similar to Stone Soup).

Today’s stew contains the following (for one Dutch oven):

1 cube butter	2 fresh jalapenos, finely diced
3 lbs pork loin, chopped	1 can green chiles, not drained
1 package of kielbasa sausage, chopped	1 can corn, not drained
2 envelopes taco seasoning	1 can diced tomatoes, Italian seasoned, not drained
1¼ lb carrots, peeled and chopped	1 can chili beans (pinto beans in tomato sauce)
5 lbs of potatoes, peeled and chopped	1 can black beans*
2 onions, peeled and chopped	1 can kidney beans*
½ a head of celery, diced	
1½ large green bell peppers, diced	

Start by melting the butter. Add the pork and cook in your Dutch oven until it’s got a deep brown crust on the pieces. Add the kielbasa and crust up as well. Add the taco seasoning and stir to coat. Add the carrots and cook for a couple minutes. Add the potatoes and cook a couple more. Add the onions and cook again. Add the celery next. Add the bell peppers. Add the jalapenos. Cook everything together for a few minutes. You’re getting the hang of it.

Add all the canned foods, and depending on how juicy the stew is at this point, *drain or don’t drain the black and kidney beans. Let the whole stew cook together for about an hour and a half before serving.

Remember, this is a variable stew. If you don’t want the jalapenos, don’t add them. If you want to use habaneros, try that instead. Add three cans of black beans if you prefer, or use red or white, or none at all. Try this with chicken or beef, or even ground beef. Supplement with bratwurst or sausage, or even hot dogs to change up the textures. Mix in different seasonings. Maybe add some broth, or throw in some grape jelly. It really is up to you. If you want to use shrimp, this ingredient would be the very last thing you throw in because shrimp cooks so quickly. But have fun with it!

Enjoy!