

# What's Cookin'? Swamp Stew!



In *The Secret of Skullcracker Swamp*, Tabby was horrified by the thought of having to eat “swamp food”—armadillo steaks and sandwiches, fried possum... even gator! We know that she enjoyed at least one good meal of chicken, veggies, homemade biscuits, and huckleberry pie. But... was that *really* chicken? Cut out the recipe card on the dotted line, then fold on the solid line. Use it when cooking, then place it next to the pot at servin’ time!



Cook up a pot of steaming hot **SKULLCRACKER SWAMP STEW** for a long night of ghost storytelling out in your neighborhood swamp!

1-1/2 pounds of stew meat, cut in small pieces  
Six small red potatoes, quartered  
One medium onion, diced  
Yellow prepared mustard  
2 cloves minced garlic

Four medium carrots, sliced  
One 14 oz. can diced tomatoes  
Small can corn  
Salt and pepper

Brown stew meat in two tablespoons of vegetable oil. When it is almost brown, add a tablespoon of yellow mustard to the meat and stir. Add enough water to cover meat. Cover and simmer for 20 minutes. Peel and cut potatoes and carrots. Dice onion. Add tomatoes to meat mixture. Add salt and pepper to taste. Cook mixture for about 30 minutes till meat is almost tender. Add potatoes, carrots and onions. Cook for about 45 minutes. Add corn to stew about five or ten minutes before serving. Thicken mixture with a little flour and water if necessary before serving.

Serve with hot rolls, hot bread, or fresh cornbread straight out of the oven!