

WNY Beef and Chicken Fire Hall Chowder

A beef and chicken chowder that is usually made in a welded washing machine drum and sold by local fire halls to raise money. If you were raised in or around North Tonawanda, NY, you know what I am talking about, if not, I suggest trying it. It is amazing. Everything but the kitchen sink goes in. I created a recipe that can be made in a 2 qt. Stock pot, a much more manageable amount. I hope that by making this, those of us that have moved out of the area can be reminded of home.

Prep Time: 1-2 hours

Cook Time: 3-6 hours

Yields: 20 servings- at least

INGREDIENTS:

Large (12 qt or bigger) Stock Pot with lid
2-3 lbs Chicken drumsticks (skinned)
1 ¼- 2 lbs Beef (chuck roast) cut into small pieces
2 ½- 3 lbs Potatoes diced (I used red and did not peel them)
1-1 ½ lbs Carrots (shredded)
½ lb (3 large) Onions (chopped)
¼ Cabbage head (finely chopped)
1 bunch of Celery (chopped)
4 c. frozen Green Beans
2 c. frozen Corn
1 can peas (16oz) (could use frozen)
1 can Tomatoes (stewed or diced)
½ can Tomato paste
3 Beef Bouillon Cubes
3 Chicken Bouillon Cubes
2 cans Chicken Broth
1 can Beef Broth
Salt (palm full)
Pepper (palm full)
Garlic (palm full)

DIRECTIONS:

When I first developed this recipe I followed these directions using two pots- but I have now discovered a much easier way to get the beef nice and tender and falling apart. I now cook the beef in water with the onion over night in the slow cooker, shredding it before I add it to the stock pot. It turns out perfect- and made this meal so much easier to make. If you want to follow the beef in slow cooker version- just omit the section where you cook the beef and just add the beef to the chicken after you have the chicken cooked and pulled off the bone.

- Place skinned chicken in pot
- Fill pot ½ way with water
- Let come to a boil (may want to use lid to speed up)

- Cook for about 1 hour, skimming off fat (foam) for approximately the first ½ hour, stirring occasionally
- Remove chicken from pot, let cool, remove from bone and chop up a bit
- Place back in stock pot

*You can do one of two things here 1) to speed up the process; you can use two pots, the stock pot and a large sauce pot. In the sauce pot you can start the beef at the same time as you start the chicken (follow the below directions, then pour the contents of the pot (broth and all) into the large stock pot 2) or you can add the cold beef to the simmering stock pot when you remove the chicken and then follow the below directions.

- Place Beef in pot
- Fill pot with water
- Let come to a boil (may want to use lid to speed up)
- Let cook for about 1 hour, skimming off fat (foam) for approximately the first ½ hour, stirring occasionally
- (if done in two pot- dump contents into the large stock pot)
- Water will be low from all the boiling and skimming, you will need to add fluid
- Add cans of broth
- Add all vegetables except potatoes
- Add Water to fill stock pot to ¾ full again
- Add Bouillon Cubes
- Add Spices (palm of salt, pepper, and garlic)
- Add Tomato paste
- Let simmer for 1 ½ more hours, stirring occasionally
- Add potatoes
- Let simmer for ½- 1 hour minimum, stirring occasionally
- Should cook for about 3-4 hours minimum; the longer it cooks, the more the meat falls apart and the more all the flavors mesh together. I cook mine all day about 5-6 hours, bringing the temp down after the first 3 hours to low heat and stirring occasionally so nothing burns to the bottom

FOOTNOTES:

This makes enough to feed a large family with leftovers to freeze or give away.