

## Beef, Pork, and Hominy Stew

### Ingredients:

- 1 1/2 lb lean pork ribs, cut into 1-inch pieces
- 1 lb cured bacon
- 1 lb flank steak, cut into 1-inch pieces
- 1 lb beef short ribs, cut between bones
- 3 sweet Italian sausage links, cut into 1 1/2-inch lengths
- 2 Spicy dried pork sausage links, cut into 1 1/2-inch lengths
- 3 quarts water
- 6 carrots, cut into 1/2-inch-thick rounds
- 1 1/2 lb butternut squash, peeled and cut into 3/4-inch cubes
- 1 large boiling potato, peeled and cut into 3/4-inch cubes
- 2 red bell peppers, cut into 3/4-inch pieces
- 1 tablespoon paprika
- 3 (15-oz) cans white hominy, rinsed
- 2 (16- to 19-oz) cans white beans, rinsed
- 1 tablespoon salt
- 1 tablespoon black pepper

### Preparation:

- Stir together meats and water in a 12-quart heavy pot and bring to a boil. Reduce heat and simmer, partially covered, stirring occasionally, 3 1/2 hours. Add vegetables and paprika, then simmer, partially covered, stirring occasionally, 30 minutes, or until vegetables are tender. Add hominy, beans, salt, and pepper and simmer, stirring occasionally, 15 minutes.