Fry pork in a pan to get all of the grease out.
Remove pork.
Add vegetables to the pan and fry up until potatoes are done.
Season everything to taste with salt and pepper.
Add 4 cups of water to a pot, put in pork and vegetables. Allow to come to a boil.
May add stock to your taste.
Make biscuits or dough dabs to add to your stew.

**Ingredients**
- salted pork, cut up into small pieces
- 2 large onions
- 6 large potatoes, diced
- 1 can diced tomatoes
- 1 can corn
- 4 cups water
- biscuits (dough dabs)

**Directions**