

# Succotash

## Ingredients:

- \* 2 cups fresh or frozen lima beans (see note)
- \* 4 slices of bacon
- \* 1 sweet onion, chopped
- \* 4 ounces zucchini, seeds removed and diced
- \* 1 clove garlic, minced
- \* corn kernels from 4 ears
- \* 1 ¼ teaspoons kosher salt
- \* ½ teaspoon ground pepper
- \* 3 Tablespoons butter
- \* 5 ounces cherry or grape tomatoes, cut in half
- \* ¼ cup basil, thinly sliced

## Directions:

Place lima beans in a medium saucepan, and add water to cover. Bring to a boil over medium-high. Reduce to medium-low, and simmer until beans are just tender, 8 to 10 minutes. Drain and set aside.

While beans simmer, place bacon slices in a large cast-iron skillet over medium. Cook until crisp, about 8 minutes, turning once after 5 minutes. Transfer bacon to paper towels; crumble and set aside. Reserve drippings in skillet.

Add chopped onion and garlic to skillet over medium and sauté stirring often until onion is just tender about 5 minutes. Stir in fresh corn kernels, fresh zucchini, salt, pepper, and drained beans and cook stirring often until corn is tender and bright yellow about 5 to 6 minutes. Add butter and cook stirring constantly until butter is melted about 1 minute. Remove from heat.

Stir in halved tomatoes and basil; sprinkle with crumbled bacon, and serve immediately.

Note: Lima beans are traditional, but any beans can be used. I like black-eyed peas and I also add some hominy to my succotash. Any squash can be used, but you will need to adjust the cooking time for hard squash like butternut so add it in with the onions and garlic or roast separately and it and add at the end.