

SEASONED SUCCOTASH

SERVES 10–12

Inspired by *Southern Living*

In large pan, cook bacon. Remove and reserve 3 tbsp bacon drippings in pan. Drain bacon on paper towel and crumble.

Sauté quartered onion in bacon drippings over med high heat approx 5 min until tender.

Bring large pot of water to boil. Add corn still on the cob and cook until tender, approx 7 min. Drain and let cool enough to handle. Cut kernels from the corn into a bowl and add to onions. Add butter and red wine vinegar. Cook 2 min over med heat stirring frequently. Turn off heat.

Bring large pot of water to boil. Add butter beans, lady peas, onion, thyme, and garlic. When water returns to a boil, reduce heat and simmer for 20 min or until tender. Drain and remove onion, thyme stems (fine for leaves to stay), and garlic. Transfer to pan with corn. Add chives. Heat over medium heat for 2 min.

To serve, top with bacon crumbles.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance. If earlier in the day, cover and keep at room temperature. If made 1–2 days in advance, cover and chill. Bring to room temperature and warm in microwave to serve.
- If you can't find lady peas, you may can prepare with just corn and butter beans.
- You can cook an entire pound of bacon for this recipe either in a pan or in the oven. See Basics, page 273 for Oven-crisp Bacon recipe. Transfer 3 tbsp bacon drippings to large pan. Crumble 6 slices needed for Succotash and use the rest for yummy BLT's!
- Recipe adjusts well to make more or less. Freezes well.

INGREDIENTS

6 slices bacon
1 med onion, chopped
5 cups fresh corn, 10–12 ears
4 tbsp butter
2 tbsp red wine vinegar
3 cups fresh lima beans
2 cups lady peas
1 small yellow onion, quartered
8 fresh thyme sprigs
1 clove garlic
3 tbsp fresh chopped chives

