Best-Ever Succotash

Think of this classic succotash as a greatest hits list of summer veggies.

ACTIVE	TOTAL	SERVES
30 minutes	30 minutes	6

INGREDIENTS

- 10 oz. fresh or frozen baby lima beans (2 cups)
- 4 center-cut bacon slices
- 1 cup chopped sweet onion (from 1 small onion)
- 4 oz. fresh okra, cut into 1/2-inch-thick slices (1 cup)
- 1 garlic clove, finely chopped (1 tsp.)
- 3 cups fresh corn kernels (4 ears)
- 1 1/4 tsp. kosher salt
- 1/4 tsp. black pepper
- 3 Tbsp. butter
- 5 oz. cherry tomatoes, halved (1 cup)
- 1/4 cup thinly sliced fresh basil

DIRECTIONS

01 **Cook the lima beans.** 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.

02 **Cook the bacon.** 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.

03 **Sauté the vegetables.** Add onion, okra, and garlic to skillet over medium. Cook, stirring often, until onion is just tender, about 6 minutes. Stir in corn, salt, pepper, and drained beans. Cook, stirring often, until corn is tender and bright yellow, 5 to 6 minutes. Add butter and cook, stirring constantly, until melted, about 1 minute. Remove from heat.

04 **Finish and serve.** Stir in cherry tomatoes and basil. Sprinkle with crumbled bacon and serve immediately.