

Succotash

with Ali Shan

Elevate your succotash with this modern twist on a classic dish. Featuring fresh, vibrant vegetables and a touch of sophistication, this succotash combines sweet corn, lima beans, cherry tomatoes, and okra with the smoky flavor of bacon and the aromatic freshness of basil. Infused with a hint of Ali Shan oolong tea, this dish brings a burst of summer flavors to your table.

PREP TIME: 20 minutes

COOK TIME: 20 minutes

2 C fresh or frozen lima beans, thawed if frozen
4 slices center-cut bacon, chopped
1 med sweet onion, finely chopped
2 cloves garlic, minced
1 C fresh okra, sliced
3 C fresh corn kernels (from about 4 ears)

1 C cherry tomatoes, halved
1/4 C fresh basil, thinly sliced
1 T butter
1 T Ali Shan oolong tea (Adagio.com), brewed and cooled
Salt and pepper to taste

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

COOK THE BACON: While the beans simmer, place the chopped bacon in a large skillet over medium heat. Cook until crisp, about 8 minutes, turning once after 5 minutes. Transfer the bacon to paper towels to drain but reserve the drippings in the skillet.

SAUTÉ THE VEGETABLES: Add the chopped onion, garlic, and okra to the skillet with the bacon drippings. Cook over medium heat, stirring often, until the onion is tender, about 6 minutes. Stir in the fresh corn kernels and drained lima beans. Cook, stirring often, until the corn is tender and bright yellow, about 5-6 minutes. Add the butter and Ali Shan oolong tea, stirring until the butter is melted and the tea is well incorporated.

ADD THE FINAL INGREDIENTS: Remove the skillet from the heat. Stir in the halved cherry tomatoes and sliced basil. Season with salt and pepper to taste. Sprinkle the crispy bacon on top before serving.