



Okra, Succotash

Prep Time : 45 minutes **Cook Time** : 1 hour and 0 minutes **Servings** : Serves: 6 to 8 **Source** : Southernkitchen.com

INGREDIENTS

- 3 strips bacon
- 1 onion, diced
- 1 red bell pepper, diced
- 8 ounces okra, cut into bite-size rounds
- 3 garlic cloves, minced
- 1 pound yellow summer squash
- 1/2 cup (1 stick) unsalted butter
- 8 ounces cherry tomatoes, halved if small, quartered if large
- 5 ears corn, shucked and cut from the cob (about 2 1/2 cups kernals)
- 1 pound baby lima beans, cooked al dente
- 2 teaspoons sea salt
- Freshly ground black pepper
- 1 cup chopped fresh basil leaves

DIRECTIONS

Warm a Dutch oven or large pot over medium heat. Place the bacon into the pan and cook just until it starts to get crispy. Remove the cooked strips to a plate lined with a paper towel. Once cooled, crumble or chop the bacon into small pieces.

Add the onion, bell pepper, and okra to the bacon grease in the pot. Sauté for 10 to 12 minutes, until the vegetables begin to brown around the edges.

Stir in the garlic and cook for 1 minute. Stir in the squash and cook for 5 minutes. Stir in the reserved bacon pieces. Add the butter, stirring until melted.

Stir in the cherry tomatoes, corn, lima beans, salt, and several grinds of pepper. Reduce the heat to low and simmer for 20 minutes, stirring occasionally.

Remove the pot from the heat and stir in the basil. Let sit for a few minutes, and stir before serving.