



Noreen's Kitchen

Old South Succotash

Ingredients

6 strips of bacon, cut into pieces
1 cup onion, finely diced
1 cup red bell pepper, finely diced
3 cloves garlic, minced

1 pound fresh frozen corn kernels
1 pound fresh frozen butter beans*
Salt and Pepper to taste

Step by Step Instructions

Cook bacon in a heavy bottomed skillet over medium high heat until it is crispy and has rendered it's fat.

Add onion, garlic and bell pepper to the pan with the bacon and sauté' until onions are translucent and soft.

Add corn and butter beans to the skillet and stir to combine. Continue to cook until everything is heated through.

Add salt and pepper to taste.

Serve as a side dish with any grilled or roasted meat or add to the filling of a pot pie.

Enjoy!