

Succotash

Classic Southern succotash recipe with corn, lima beans, and bacon. Learn to make this traditional Native American dish with modern twists and serving tips.

15 min

PREP

25 min

COOK

40 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 4 slice bacon
- 1 onion
- 2 clove garlic
- 1 bell pepper
- 1 cup chicken broth
- 1 tbsp unsalted butter
- 1 tsp salt
- 1 tsp black pepper
- 2 tbsp parsley

Instructions

1 Prepare the bacon

Heat a large skillet over medium heat (160°C/320°F). Add 4 slices of bacon and cook for 5-7 minutes, turning occasionally, until crispy and golden brown. Transfer bacon to a paper towel-lined plate and set aside, leaving the rendered fat in the skillet.

2 Cook the aromatics

Add 1 diced onion to the bacon fat in the skillet. Cook for 4-5 minutes, stirring occasionally, until the onion is soft and translucent. Add 2 cloves of minced garlic and cook for 1 minute until fragrant.

3 Add the vegetables

Add 1 diced bell pepper to the skillet and cook for 3-4 minutes until it begins to soften. Add 1 cup of corn kernels and cook for 2-3 minutes, stirring frequently.

4 **Add lima beans and liquid**

Add the cooked lima beans to the skillet along with 1 tablespoon of chicken or vegetable broth. Stir to combine and cook for 2-3 minutes until the lima beans are heated through and the liquid reduces slightly.

5 **Season and finish**

Season with 1 teaspoon salt and 1 teaspoon black pepper, adjusting to taste. Stir in 2 tablespoons of butter until melted and incorporated. Cook for 1 minute more until everything is well combined and heated through.

6 Crumble the reserved bacon into bite-sized pieces. Remove the skillet from heat, sprinkle the crumbled bacon over the succotash, and serve immediately while hot.

Tips

Use Fresh Ingredients When Possible: While frozen vegetables work well, fresh corn and lima beans will give you the best flavor and texture, especially during peak summer season.

Don't Overcook the Vegetables: Cook corn and lima beans just until tender to maintain their vibrant colors and prevent mushiness. They should have a slight bite to them.

Master the Corn Cutting Technique: Stand corn cobs upright in a large bowl and slice downward with a sharp knife. This keeps kernels contained and makes cleanup easier.

Layer Your Flavors: Start by rendering the bacon fat, then use it to sauté your aromatics. This builds a foundation of flavor that permeates the entire dish.

Add Fresh Herbs at the End: Stir in fresh herbs like parsley, thyme, or basil during the last minute of cooking to preserve their bright flavor and color.

Season Gradually: Taste as you go and adjust seasoning gradually. The bacon adds saltiness, so be careful not to over-salt the dish.

Make It Your Own: Don't be afraid to add diced tomatoes, bell peppers, or okra for extra flavor and nutrition. Succotash is very forgiving and adaptable.

Perfect for Meal Prep: Succotash actually improves in flavor after a day in the refrigerator, making it an excellent make-ahead side dish for entertaining.