

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	25	40	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Succotash

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.