



SUCCOTASH

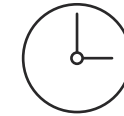
CRAIG SEWELL, ANNE ARUNDEL COUNTY



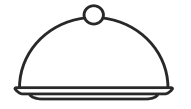
4-6 PEOPLE



STOVETOP



45 MINUTES



SIDE

DIRECTIONS

Cook bacon in a large skillet over moderate heat until almost crisp.

Add onion to skillet and cook over moderate heat, stirring, until softened. Add garlic and cook, stirring, about 1 minute. Stir in corn, jalapeño, lima beans, okra, and tomatoes. Cook, stirring, until vegetables are tender, about 4 minutes.

Add vinegar, basil, and salt and pepper to taste. Use vinegar sparingly (you can always add, you can never take away.)

INGREDIENTS

- 1/4** lb local smoked sliced bacon
- 1** small onion, chopped
- 2** garlic cloves, minced
- 4** ears corn, kernels cut off, cob scraped
- 1** large fresh jalapeño chile, seeded and finely chopped
- 1** lb baby lima beans
- 1/2** lb okra, cut into 1/3 inch thick slices
- 3/4** lb cherry tomatoes, halved
- 2** tablespoons cider vinegar, to taste
- 1/4** cup basil, chiffonade