

TIM FARMER'S COUNTRY KITCHEN

SUCCOTASH

*4 slices of bacon
1/2 red bell pepper, chopped
1/2 onion, chopped
3/4 cup okra
1 1/2 cups lima beans, boiled
1 cup corn
Black pepper*

Cook bacon until done. Remove and drain on paper towel. Crumble and set aside. In bacon grease, cook onion and bell pepper until soft. Stir in rest of veggies and season with black pepper. Cook until all veggies are heated through and soft.

