

SUCCOTASH

SERVES 6

ACTIVE TIME: 35 MIN START TO FINISH: 45 MIN

Tender lima beans and fresh corn kernels straight off the cob team up to create a beautiful—and delicious—side dish that's perfect with almost any meal.

- 2 bacon slices (2 oz), cut crosswise into $\frac{1}{4}$ -inch-wide strips
- 1 tablespoon unsalted butter
- 2 cups fresh corn kernels (from 3 to 4 ears)

"The pioneer was quick to appropriate corn and domesticate it in chowders, succotash, fritters."

- 1 lb fresh lima beans in pods, shelled ($1\frac{1}{2}$ cups), or 1 (10-oz) package frozen baby lima beans, thawed
- $\frac{1}{2}$ cup diced ($\frac{1}{3}$ inch) green bell pepper
- 1 bunch scallions, cut crosswise into $\frac{1}{3}$ -inch pieces, keeping white and pale green parts separate from greens
- $\frac{3}{4}$ cup heavy cream
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper

► Cook bacon in a 10-inch heavy skillet over moderate heat, stirring frequently, until crisp, about 5 minutes. Transfer bacon with a slotted spoon to paper towels to drain, then add butter to fat in skillet and melt over moderate heat.

Add corn, lima beans, bell pepper, and white and pale green parts of scallions and cook, stirring, 2 minutes. Add cream, water, salt, and pepper, then simmer, partially covered, until vegetables are tender, 10 to 15 minutes. Stir in bacon, scallion greens, and salt and pepper to taste.

COOKS' NOTE: Vegetables can be cut 2 hours ahead and chilled in a bowl, covered. (Chill scallion greens separately.)

