

Lima Beans with Bacon

Yield: 4 servings

Prep Time: 0:30:00

Cook Time: 1:00:00

Total Time: 1:30:00

1. Add lima beans to 6 cups of water in a large pot. Bring to a boil, then remove from heat and let stand for 30 minutes. Drain. 16 oz Lima Beans
2. Cook bacon in the same pot until crispy. Remove and set aside. 1/2 lb Bacon
3. In the pot, sauté onion and garlic until translucent. 1/2 each Yellow Onion
 1 tbsp Garlic
4. Add chicken stock, lima beans, sugar, salt, and pepper. Bring to a boil, then simmer for 1 hour or until beans are tender. 6 cup Chicken Stock
 2 tsp Granulated Sugar
 2 tsp Kosher Salt
 1/2 tsp Black Pepper
5. Crumble bacon over beans before serving.