Lima Beans with Bacon

Ingredients

- 1 bag (16 oz) dry lima beans
- 1/2 pound bacon
- 1/2 yellow onion
- 1 tablespoon minced garlic
- 6 cups chicken stock
- 2 teaspoons sugar
- 2 teaspoons kosher salt
- 1/2 teaspoon black pepper

Instructions

- 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.
- 2. Cook bacon in the same pot until crispy. Remove and set aside.
- 3. In the pot, sauté onion and garlic until translucent.
- 4. Add chicken stock, lima beans, sugar, salt, and pepper. Bring to a boil, then simmer for 1 hour or until beans are tender.
- 5. Crumble bacon over beans before serving.