

Three Sisters Succotash

2 slices thick bacon
2 T bacon drippings
1/2 medium sweet onion, chopped
coarse kosher salt
1 large garlic clove, minced
2 cups roasted corn kernels
2 cups roasted butternut squash, cubed
10 oz frozen baby butter beans, thawed
2-3 fresh sage leaves, julienned

Cook 2 strips bacon in heavy large skillet over medium heat. Remove bacon and drippings. Add 2 tablespoons drippings back to skillet. Crumble bacon and set aside.

Add onion and sprinkle with coarse salt. Sauté for five minutes until soft and translucent. Add garlic; stir about 1 minute. Add squash, corn, and lima beans. Reduce heat to medium-low, cover, and simmer until corn, squash and lima beans are tender, about 20 minutes, stirring occasionally. Add sage and stir.

If more liquid is needed, add about 1/4 - 1/2 cup vegetable broth. Season to taste with salt and pepper. Sprinkle bacon crumbs on top, if desired.

Garden Chef Amanda Dew Manning



ATLANTA BOTANICAL GARDEN