

# Okra and Corn Succotash

## Ingredients

4-6 slices of smoky bacon, chopped  
1 T extra virgin olive oil  
1 small onion, diced  
1 red bell pepper, diced  
4-5 cloves of garlic, sliced  
4 ears of fresh corn or 16 ounces frozen sweet corn  
2 stalks of celery  
2 tsp kosher salt, to taste  
1 tsp freshly cracked black pepper, to taste  
1 tsp smoked paprika or regular paprika  
1 tsp creole seasoning  
16 ounces of okra, sliced  
1 pt cherry or grape tomatoes, halved or quartered  
2 T fresh chives, chopped  
2 T fresh parsley  
½ a lemon, juiced

## Method:

Heat oil in medium/large skillet over medium heat. Add the bacon and cook until crispy. Remove from skillet and set aside. In same pan, combine the onion, celery, garlic, and bell pepper. Sauté until tender and onions are slightly translucent and browning, 3-5 minutes. Add okra. Cook for an additional 2 minutes. Add corn and seasoning. Toss until evenly coated with spices. Cook for 2-3 minutes, then add a bit of water or chicken stock. Cover and allow to cook for 5 minutes. Add tomatoes and stir well. Cook for another 2-3 minutes, covered. Add cooked bacon and lemon juice. Garnish with chives and parsley.

*Recipe by Garden Chef Pamela Askerneese-Henry*



ATLANTA BOTANICAL GARDEN