

Succotash

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Ingredients

1 (16 ounce) package frozen Fordhook lima beans, thawed
1 cup water
1 (16 ounce) can whole kernel corn, drained
1 (4 ounce) can chopped green chile peppers
1 teaspoon salt
2 tablespoons white sugar
1 tablespoon butter (optional)

Directions

In a large pot, bring the water to a boil. Add lima beans, salt and sugar. Cook over medium-low heat for 15 minutes. Add the corn and green chilies, cover, and continue cooking until the beans are tender, about 5 more minutes. Drain and serve immediately. Top with butter if desired.