

Smoked Succotash

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 16 ounces fresh or frozen lima beans
- 1/2 pound of bacon, cooked and minced
- 1 large onion (diced)
- 12 ounces okra, fresh or frozen (sliced)
- 2 - 15 ounce cans of sweet corn, drained
- 1/2 teaspoon fresh ground pepper
- 4 tablespoons butter
- 1 pint cherry tomatoes, halved
- 1/4 cup thinly sliced fresh basil

Directions:

Place the lima beans in a saucepan, add enough water to cover. Bring to a boil. Reduce heat to low and simmer until tender ~ 8-10 minutes. Drain and set aside.

Meanwhile, sauté the onions and okra in a skillet with 2 tablespoons of the butter until tender. Remove from heat. Stir in the corn, lima beans, remaining butter and pepper.

Place the mixture in a foil pan and put it on the Traeger at 225 degrees F for about 60 min.

When ready to serve stir in the cooked bacon, tomatoes, and fresh basil.