

Lima Beans with Bacon

Ingredients

- 1 bag (16 oz) dry lima beans
- ½ pound bacon
- ½ yellow onion
- 1 tablespoon minced garlic
- 6 cups chicken stock
- 2 teaspoons sugar
- 2 teaspoons kosher salt
- ½ 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.