

Country- Style Baby Lima Beans

Ingredients:

- 4 slices of bacon
- 1 lb. fresh or fresh-frozen baby lima beans
- 4 cups chicken broth or water
- ½ teaspoon of salt or chicken bouillon

Directions:

1. Cut bacon into small pieces then cook until crisp in a large sauce pan.
2. Add beans then add enough broth or water to cover the beans by a little less than an inch of liquid.
3. Cook over medium heat until just boiling then reduce heat to low, cover and simmer beans for 30 minutes.
4. Add ½ teaspoon salt then continue cooking for 30 minutes or until beans are very tender.
5. Taste for salt then add more if desired.
6. Turn off heat, uncover pan, then let beans rest for 15 minutes before serving.



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