

■ Creamy Succotash with Bacon, Thyme & Chives

4 ounces thick-sliced bacon (about 4 slices), cut into 1/2-inch pieces

1 medium onion, cut into medium dice

1 10-ounce package frozen baby lima beans

1/4 tsp. salt

Freshly ground black pepper, to taste

1 10-ounce package frozen sweet corn

1/2 cup heavy cream

1 1/2 tsps. minced fresh thyme leaves

2 tsps. snipped fresh chives

Fry bacon over medium-high heat in a Dutch oven until crisp, 7 to 8 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Pour off all but 2 Tbs. of the bacon drippings. Add onions; sauté until tender, about 5 minutes. Add lima beans, 1/2 cup water, salt and pepper, and bring to a boil. Reduce heat and continue to simmer, covered, until partially cooked, about 5 minutes. Add corn, cream and thyme;

return to a simmer, and warm until vegetables are fully cooked and cream doesn't pool, about 5 minutes longer. (Can be refrigerated at this point up to two days ahead.) When ready to serve, stir bacon and chives into warm succotash. This recipe doubles easily.

SERVES 6 ■ PER SERVING: 199 calories, 6g protein, 21g carbohydrates, 10g fat (6g saturated), 33mg cholesterol, 4g fiber, 313mg sodium **W**

If winter's fresh
produce
selection
leaves you
wanting more,
then try some
frozen veggies.

Contributing Editor PAM ANDERSON is the author of four cookbooks, including the new *Perfect Recipes for Having People Over* (HOUGHTON MIFFLIN, \$35).