



# Recipe from the Cheyenne Botanic Gardens

## **Succotash: Natchez Style**

1850's Registered Recipe

Ingredients:

1 lb. lima beans

Salt pork

1 chopped onion

1 clove minced garlic

4 – 6 ears sweet corn

¼ cup butter

Heavy cream.

Cover the beans with 2 -3 inches of water. Cook beans in water seasoned with the salt pork, onion, and garlic until done. Cut the corn off the cob and sauté in the butter. Drain the beans, and reserve the liquid. Add beans to the corn and add enough cream and reserved liquid to cover them, creating a creamy sauce. Season with salt and pepper. Simmer for 15 minutes. Serves 4-6