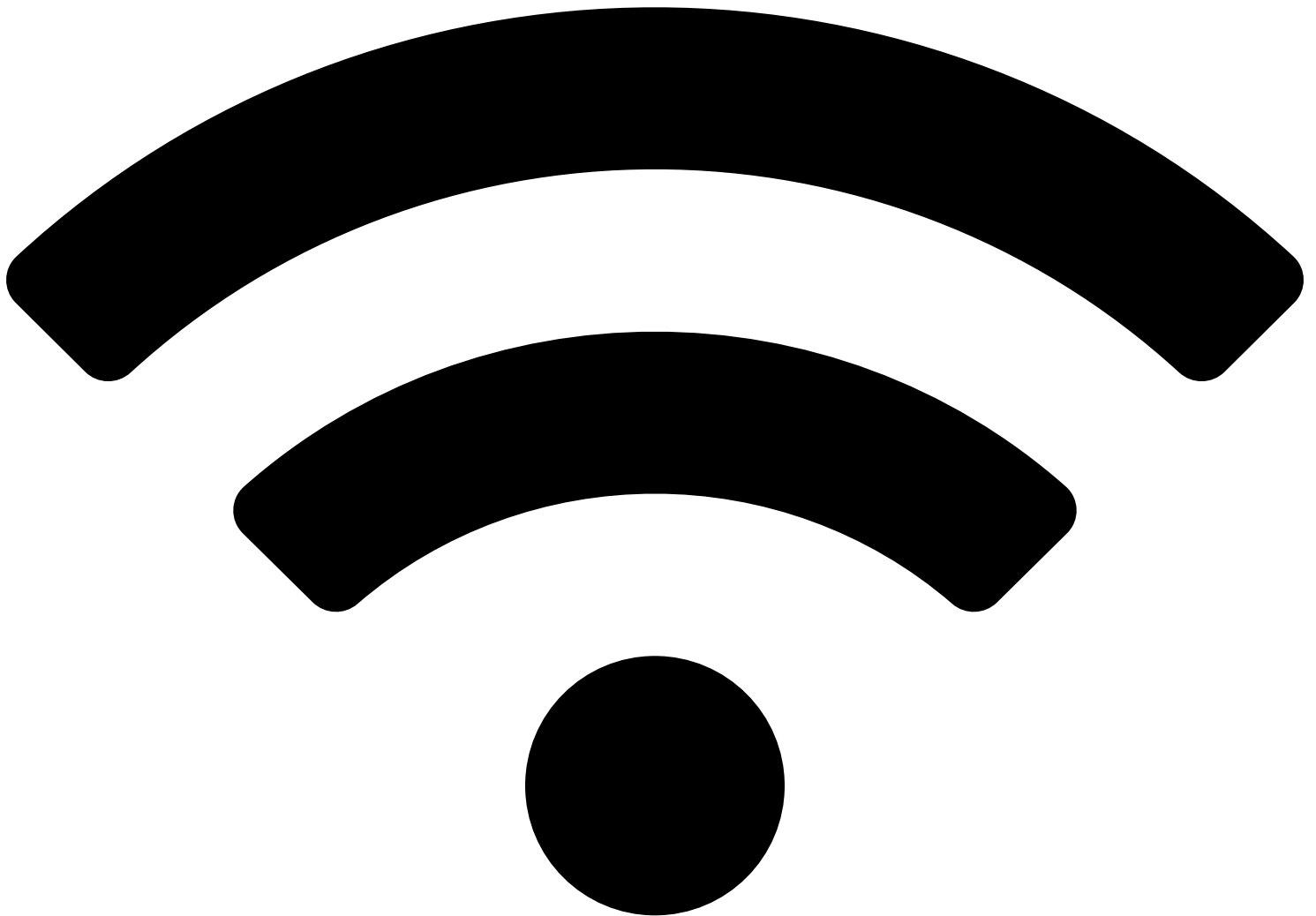


# SKILLET SUCCOTASH RECIPE

*Posted on May 3, 2024 by admin*

Follow our complete, step-by-step, instructions to learn how to make this old Southern favorite dish right in your cast iron skillet. So easy.



An old Southern classic side dish. Made even better when prepared in your cast iron skillet.

I'm told that Succotash was very popular during the time of the Great Depression here in the United States. That was before my time of course. Smile.

I do remember having Succotash when I was in school, probably around the fourth or fifth grade and on up. It was mostly corn and Lima beans as I recall, but it may have had something else that I don't remember.

Mama never prepared Succotash for us at home that I can recall. I'm not sure why she didn't, as it was fairly inexpensive to make and the ingredients would have been readily available from the garden most of those years.

When a friend of mine shared some fresh okra and tomatoes with me recently, I went looking for some way to use the okra. I've already posted a [Pan Fried Okra](#) recipe and a [Okra and Tomatoes](#) recipe here on Taste of Southern. And, as it would turn out, the same friend supplied me with okra for both of those recipes. I'm truly thankful for good friends. Smile.

You'll find lots of versions of how Succotash should be made if you go looking for them. Some use bell peppers, carrots, green beans, and other vegetables. You'll also find versions that add cream to the mixture. This one is fairly basic though, and I hope you'll like it should you try it.

This is a great dish when you can use all fresh vegetables from your garden or local Farmers Market. I did have fresh okra and tomatoes, but I'm using frozen corn and Lima beans since I didn't have fresh one's on hand. Cherry tomatoes are often called for when making Succotash, but they are so expensive in my area that I decided to just use the fresh tomatoes that were given to me. Smile.

So, if you're ready to give it a try, let's head on out to the kitchen, and... Let's Get Cooking!

**Skillet Succotash Recipe** – You'll need these ingredients.

I've got fresh okra and a few fresh tomatoes that a friend just shared with me. It would be nice to have fresh corn and Lima beans as well, but these frozen ones will work pretty well. I'm also using a fresh Vidalia Onion while they are still in season. Just saying.

We need to cook the Lima Beans just a bit before we move forward. I always rinse frozen beans in my colander then drain them first. Place the beans in a medium sized sauce pot and add just enough water to cover them. Place this over Medium heat on your stove and let come to a boil.

When the beans come to a boil, REDUCE the heat just a bit and let them simmer for about 8-10 minutes. You want them to be slightly tender, but not fully cooked.

Drain the slightly cooked beans through a colander. Set aside for now.

Place four strips of bacon in a slightly warm cast iron skillet. Let this cook for 8-10 minutes, turning about half way through. You need it to get crispy. Cook it slowly and don't let it burn.

When the bacon is done, remove the strips from the pan and place them on a paper towel to drain. Leave the drippings and fat in the pan.

While the bacon is cooking, prep your veggies. Dice the onions.

Rinse the okra. Cut off the tip and the larger end. Slice the remaining okra pod into pieces about 1/2 inch long.

Cut the tomatoes into small bite sized pieces.

Place the diced onions in the skillet after you've removed the slices of bacon.

Add the sliced okra.

Stir the onions and okra in the bacon grease until the pieces are coated well. Let this cook for about 8 minutes or until the onions turn slightly translucent.

Add the drained Lima Beans to the skillet.

Add the corn.

For the record, I rinsed the corn in my colander, drained it, then added it to the skillet.

Add the salt. I went light on the salt. I'm using Salted Butter shortly and don't want the dish to be too salty. Smile.

Add the black pepper.

And Mama would always say you should add a bit of sugar. About 1/2 teaspoon will do.

Stir everything together and let this cook for about 8 minutes until the corn is tender.

When the corn is tender, add the butter.

Stir this constantly until the butter is fully melted.

Add the tomatoes once the butter is fully melted.

Stir everything again. Let this continue to cook for about 5 minutes until the tomatoes are hot.

Add the crumbled bacon once the dish is finished and just before serving.

Enjoy!