

Baked Baby Lima Beans

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 1-1/2 hours

Baking Time: 1 hour

Serves: 8

CChints: Baby Lima beans can be found in the freezer section of most markets. When a recipe calls for a certain amount of brown sugar is always measured packed down in a measuring container, not loosely added. Liquid Smoke comes in a bottle and can be found near the BBQ sauces. It adds a smoky flavor to meats, chicken, oysters and vegetables. But use is lightly because it has a strong smoke flavor.



2 pounds Frozen Baby Lima beans, thawed

3 – 14 ounce cans chicken broth, divided

2 teaspoon salt, divided

1/2 teaspoon black pepper, divided

3 teaspoons prepared yellow mustard

1 teaspoon fresh minced ginger or ginger paste

1/2 cup brown sugar

1 cup diced yellow, sweet onion

3 gloves minced garlic

1 teaspoon Liquid Smoke

1 cup tomato catsup

6 slices of bacon, divided

Add the beans to a large soup pot or Dutch oven. Even though the beans are frozen they have not been cooked all the way through. Pour in 2 cans of chicken broth and add water to the pan so it is about 1 inch over the beans. Add half of the salt and pepper and bring to a boil. When it boils, cover and reduce the heat to simmer for 1-1/2 hours.

During the hour you can prepare the rest of the sauce. In a large mixing bowl combine the remaining one can of broth, the rest of the salt and pepper and everything through the catsup. Stir well to combine.

Take 3 pieces of the bacon and cut them into 1 inch pieces. Separate the pieces and add them to the mixing bowl with the sauce. Set aside until the beans have cooked. Locate a 2-1/2 to 3 quart casserole dish. At the end of the bean cooking time, preheat the oven to 350 degrees F. With a slotted spoon, transfer beans into the bowl of sauce. Stir well and carefully pour into the casserole dish. With the 3 remaining pieces of bacon make a design on the top...anyway you want. Bake uncovered for 50 – 60 minutes. If the beans are near the top of your casserole dish you might want to put it on a baking sheet to contain any splatters. At the end, if the bacon is not as crisp as you would like, turn on the oven's broiler and broil the top for 1-2 minutes.

Remove from the oven and let sit for a few minutes before serving.