

Succotash Chowder

4-6 servings

3 Tbsp butter
2 medium cloves garlic
1 1/2 C chopped onion
1 C minced celery
1/2 tsp basil
1/4 tsp thyme
1 1/2 tsp salt
6 C warmed milk
2 C cooked baby lima beans (1 C raw)
2 C raw corn (fresh or frozen and thawed - not canned)
1-2 tsp soy sauce
Lots of freshly grated black pepper
Freshly chopped parsley and chives

In a large kettle, heat butter and crush the garlic into it. Add a little salt and the chopped onion. Sauté over medium heat and add celery. Add a little more salt stirring until onions are translucent and celery tender. Add the corn and cook 5 minutes.

Add basil, thyme, milk, soy sauce and lima beans. Correct seasoning. Let sit away from heat until you are ready to heat it for serving. Don't cook it, just heat it gently.

Top each serving with parsley and chives.

Notes:

The recipe calls for 2C cooked baby lima beans. If you use dry limas begin by soaking 1 C in water for 3 1/2 hours before you plan to assemble the soup. Soak the beans two hours then cook them approximately one hour or until just tender. Whether you use frozen beans or dry beans, cook them carefully so they don't get too mushy. That would cancel Charm Number One of this soup, which is complementary textures of corn and perfectly done lima beans. **Don't under any circumstances use canned lima beans!** Your soup will resemble library paste.

Aside from the advance preparation of beans, this soup takes only about 30 minutes to prepare.