

Blue Hominy Succotash

Yields 4 servings

2 cups	blue hominy, soak in water overnight
1	onion, peel and rough chop
1	carrot, peel and rough chop
1	celery, rough chop
1	bay leaf
3 Tbsp	whole butter
1	shallots, minced
2	red bell peppers, brunoise
½ cup	heavy cream
1 cup	chicken stock
1 cup	fresh lima beans, shelled (frozen may be substituted if you want to be lazy)
½ cup	chives, sliced thin
to taste	black pepper
2 Tbsp	thyme, fresh chopped
to taste	sea salt
1	lemon, juiced

Method of Preparation

1. In a heavy bottom pan combine two parts water, one part hominy, carrots, celery, onion, and bay leaf. Heat to a gentle boil, cover, and cook over medium heat until tender (approximately 2 hours). Add half teaspoon salt halfway through the cooking process.
2. Remove the pan from the heat and allow to sit, undrained, until cool. Drain through a colander and set cooked hominy aside.
3. Melt the butter in a large sauté pan over low heat until it bubbles. Add the shallots and red bell peppers, stirring frequently, until fragrant and softened (about 2 minutes).
4. Add the chicken stock, increase the heat to medium, and bring to a simmer. Stir in the lima beans (fresh or frozen) and simmer, uncovered, 2 or 3 minutes. Add the blue hominy, green onion, and cream.
5. Simmer until the stock and cream have reduced to a beautiful glaze.
6. To finish, stir in the remaining salt, pepper, lemon juice, and thyme. Taste for seasoning and serve hot.