

LIMA BEAN BACON STEW {FAVORITE FALL RECIPES}

Lima bean bacon stew is a comfort food soup, perfect for lunch or dinner during the chilly fall weather! This hearty bean stew recipe is one of my favorite fall recipes!



Keeping with this month's theme of SOUPS and STEWS, today I'm sharing my mother's recipe for Lima Bean Bacon Stew. This delicious and satisfying meal is not only good for you, it's super easy to make and it's also one of my [Fall Favorite Recipes!](#)

Tender and buttery, lima beans are stewed to perfection with onions and cooked bacon. The combination is simple yet hearty, and the perfect meal for a cool Fall evening.

I HOPE YOU ENJOY THE LIMA BEAN BACON STEW RECIPE AS MUCH AS I DO.

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Serves 2

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Prep Time

10 min

Cook Time

30 min

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10 min

Cook Time

30 min

Ingredients

1. 2 14-ounce cans Lima beans
2. 1/2 pound bacon
3. 1 large onion
4. 1 bay leaf
5. 1 1/2 cups water
6. salt and pepper to taste

Instructions

1. Cook bacon until crisp, remove 1/2 of the cooked bacon and keep for garnish
2. Chop onion and cook in bacon grease until translucent, add onions and bay leaf to pot and stir to combine
3. Bring to a boil, cook for 2 minutes. Reduce heat and simmer for 30 minutes to 2 hours
4. Add additional water if stew becomes too thick.
5. Season with salt and pepper to taste.

Notes

1. Crumble bacon bites over soup and serve with buttered bread

By Rebecka Evans

Adapted from My Mom's recipe

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At Home with Rebecka <http://athomewithrebecka.com/>



Come over and visit my Facebook page and let me know what you think of the stew recipe!