



## Succotash

25 ears of corn (shucked and taken off the cob)  
4 cups tomatoes (diced)  
3 yellow onions (diced)  
1 bag lima beans  
1 can hominy (#10)  
1 cup garlic (minced)  
4 sheets bacon (diced)  
1 ½ quarts heavy cream  
2 cups chicken stock  
¼ cup cumin  
¼ cup chili powder  
¼ cup cajun spice  
salt and pepper to taste

### How to Prepare:

Cook bacon until crispy, add onion and cook until onion becomes translucent, add corn and garlic, cook for 5 minutes. Add remaining ingredients and simmer until thick.

More recipes at [downtownnorfolk.org](http://downtownnorfolk.org)

 **DOWNTOWN**

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012

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