

TASTE

FALL/WINTER 2017

Lima Beans with Kale and Bacon

Chef Damon Gordon

Water Grill

Created by King's Seafood's culinary director for a side dish served at a dinner commemorating South Coast Plaza's 50th anniversary.

1 cup lima beans
½ cup blanched, chopped kale
1 teaspoon peeled, chopped garlic
2 oz. unsalted butter
¼ cup bacon, diced
Sea salt and black pepper to taste

Soak the beans for 2 hours and then drain. Place in a pot and cover with cold water and cook until tender. Once cooked allow to cool in liquid. Retain some of bean cooking liquor.

Sauté the garlic in the butter with the bacon in a large pan, cooking bacon through but not over-crisping. Add the kale and beans. Season to taste. Add a little of the beans cooking liquor to create a light sauce. Serves 4 as a side dish.