

# LIMA BEAN FERMIERE

2 cups dried lima beans.

$\frac{1}{2}$  teaspoon salt.

$\frac{1}{8}$  teaspoon pepper.

2-inch cube fat salt pork.

1 small onion, thinly sliced.

$\frac{1}{4}$  cup carrots, cubed.

Soak lima beans in water to cover for several hours or over night. Drain, put in a casserole and sprinkle with the salt and pepper. Fry out the salt pork, add sliced onion and cubed carrots, stir constantly until vegetables are delicately browned. Add beans, dot over with two tablespoons butter and add water to half the height of the beans. Cover and cook in a slow oven (300 degree F.) until beans are soft.