

SUCCOTASH

Source: The Art of Simple Food by Alice Waters

Prepared by: Laura Lutz, June 2016

Shell:

1 pound fresh lima beans or other fresh shell beans

Place the beans in a pot with water to cover by 1 ½ inches. Cook until tender; start checking after 10 minutes. Season with:

Salt

Meanwhile, shuck:

4 ears sweet corn

Slice off the kernels with a sharp knife. You should have about 2 cups.

Melt in a heavy pot over medium heat:

3 tablespoons butter

Add:

1 small onion, peeled and diced

2 to 3 thyme leaves

Cook for 5 minutes and add:

2 small summer squash, diced

Salt

Cook for another 5 minutes, add the corn and after 1 minute add the drained cooked beans.

Cook for 3 or 4 minutes, until the corn has cooked through. Check the seasoning and adjust as needed. Stir in:

2 teaspoons chopped parsley

Cook's Note: Succotash was great! Hard to find fresh lima beans (virtually impossible!) I used the variation in her recipe and added garlic, tomatoes, pepper and basil. I would definitely make this again!

