

Recipe

September Succotash

Basic Succotash Recipe

Romano beans; ends trimmed & cut into 1-inch pieces
2 Tbsp. olive oil
4 ears corn, shucked, kernels sliced off with a paring knife
1 Tbsp. butter, cut into pieces

Add the beans to a pan of salted water and cook for 2 minutes or until bright green and just tender; drain and cool under running water. In a large skillet over medium heat, heat the oil; add the corn and sprinkle with salt. Cook, stirring occasionally, for 3 minutes. Add the beans and cook, stirring for 2 minutes or until they start to brown.
Salt & pepper to taste.

OPTIONAL add - ins: stir in sweet peppers, cherry tomatoes, zucchini and finish with your favorite fresh herb.

Serve with fresh fish, fried chicken or as a main course with warm, crusty bread.



AMAGANSETT, NEW YORK