



Succotash

- 1 c young lima beans, fresh or frozen
- 1 c fresh corn kernels (about 2 ears)
- 2 to 3 tablespoons butter
- Juice of 1/2 lemon (optional)
- Salt & freshly ground black pepper, to taste



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Serves 4

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- 2 to 3 tablespoons butter
- Juice of 1/2 lemon (optional)
- Salt & freshly ground black pepper, to taste

Directions

- Put the lima beans in a saucepan and add water just to cover. Lightly salt the water. Bring to a boil, cover, and simmer until the beans are barely tender, about 10 to 15 minutes. Add the corn and simmer for 5 to 10 minutes more. Drain off the water and season with butter, lemon juice, and salt & pepper.
- For a rich succotash add several tablespoons of heavy cream and cook for 5 minutes longer.