



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Indiana Succotash –

6 ears of corn, cut from the cob

½ lb. green beans, trimmed and cut into ½-inch pieces

1 cup frozen lima beans (if you don't like lima beans, just double the green beans)

3 tbl. unsalted butter

1 bunch of scallions, cut into ¼-inch pieces

½ tsp. celery seeds

1. Bring a large pot of water to a boil, and season with 1 tbl. salt. Cook beans until crisp-tender, about 3 minutes, remove with a wire mesh strainer and spread out on a baking sheet or plate to cool.

2. Melt butter in a medium skillet over medium heat. Cook scallions and celery seeds until scallions begin to soften, about 5 minutes. Add corn and lima beans and 1 tsp. of salt and cook until heated through, 3 to 5 minutes. Stir in green beans. Taste for seasoning and cook until heated through, about 2 minutes.

Credit: Martha Stewart Living