



## 1 QUICK RECIPE:

### Southern Succotash

6 Slices Prosciutto or Serrano Ham  
 2 TB Extra Virgin Olive Oil  
 ½ Cup Finely Chopped Red Onions  
 1 Jalapeño, seeded and chopped or  
 1 Sweet Pepper  
 Sea Salt and Freshly Ground Pepper  
 2 Cloves Garlic, grated  
 4 Cups Corn, or 1 Bag Frozen Corn  
 (12 OZ), if frozen - defrosted  
 4 Cups or 1 Bag Frozen Lima Beans,  
 cooked as bag directs  
 2 TB \*Cajun Seasoning

**Step One** Heat a cast iron skillet, (or other pan), over medium high heat. Add the ham and cook, flipping once, until crisp, 4 or 5 minutes. Transfer the ham to a paper towel-lined plate; set aside. Leave any drippings in the skillet.

**Step Two** Add the olive oil, onion and pepper, season well with salt and pepper and cook over medium heat, stirring often, until the onion is tender, about 5 - 7 minutes. Add the garlic and cook and stir until fragrant - about a minute.

**Step Three** Stir in the corn, lima beans and Cajun Seasoning. Cook, stirring often, until the corn is tender but still crisp, about 3 minutes. Right before serving, crumble the reserved crispy ham over the succotash.



## 2 KITCHEN SCOOP

\*SoLa Cajun Seasoning is a proudly Louisiana-made product, crafted in Jefferson, Louisiana, just outside of New Orleans. Susan, the owner and developer of the blend knows how much I love the flavors of Southern Louisiana - so she has kept me stocked! I use it for lots of dishes - especially summer veggies like those in this succotash recipe.

## 3 CLEVER

Do you call lima beans, "butter beans"? The difference is mostly in the name—they're actually the same type of bean! Lima bean is the botanical and more widely used name in the United States. Butter beans is a common name, especially in the Southern U.S. (and the U.K.), often referring to the larger, mature varieties because of their creamy, buttery texture when cooked.

## 4 CHEERS!

### DAOU Sauvignon Blanc

Past Robles California  
 About \$18

Cajun-style succotash with crispy ham has a great combination of flavors:

sweet corn, creamy beans, Cajun spices, and salty, savory ham. A bright, citrusy Sauvignon Blanc is an excellent match. Its bright acidity balances the richness of the prosciutto and complements the fresh vegetables. Because we're serving it up for July 4th, I've paired it with an American Sauvignon Blanc 🇺🇸 Serve it up well chilled and enjoy it with the succotash and grilled chicken - heaven!