



A TASTEFUL PLACE AT THE DALLAS ARBORETUM



Okra Succotash with Tomatoes and Corn

Serves: 4-6

Ingredients:

- ½ cup fresh okra, sliced ½ inch thick
- 2 tsp butter
- 1 tbsp good quality olive oil
- 1 cup fresh or frozen lima beans
- 1 ear corn, kernels removed
- ¼ cup yellow onion, diced
- 1 clove garlic, minced
- 2 cups grape or cherry tomatoes, halved
- Salt and pepper to taste

Method :

- Bring a small pot of water to a boil. Boil the okra slices for 1 minute. Drain and rinse the okra. Bring more water to a boil and repeat the boiling and rinsing process two more times. Set aside.
- Melt the butter in the oil in a large saucepan over medium heat. Add the lima beans, corn, onion, garlic, okra, and a little fresh pepper to the pan. Cook, stirring occasionally, until the onion is translucent and the beans are tender, about 5 minutes.
- Add the tomatoes to the pan and cook for 2 minutes to heat through. Season to taste with salt and pepper.

