

SMOKIN' SUCCOTASH

Succotash is the English word for a Narragansett word for “broken corn” or corn kernels off the cob. Today, we refer to this dish as having corn, beans or peas, an assortment of colorful vegetables, and some sort of cured meat such as bacon or ham. In place of the cured meat, I have incorporated a smoked olive oil to give that unctuous flavor complementing the sweet corn and savory onion & pepper. You could serve this dish warm, or as I have as a late Summer salad.

Ingredients

4 ears corn, cooked for 2 minutes, kernels removed

1 Pound Purple Hull Peas, shelled and cooked

½ medium Red Onion, about 3 ounces or ¼ Cup, diced finely

1 Pound assorted Peppers, such as Bell, Carmen, Jalapeño

2 large cloves Garlic

1 teaspoon Salt

¼ teaspoon Bourbon Barrel Foods Smoked Paprika

1/8 teaspoon ground Black Pepper

¼ Cup Braggs Apple Cider Vinegar

¼ Cup Blended Oil

¼ Cup Holy Smoke smoked olive oil

Directions

For Purple Hull Peas:

Bring 2 Cups of water, 2 teaspoons of salt & 2 cloves garlic to a boil and add hulled peas. Reduce heat to a medium-low simmer and cook for 18 to 22 minutes, depending on size. Remove garlic for use in recipe and strain off excess water.

For Corn:

Bring a large pot of salted water to a boil and once boiling, pour in a Cup of milk. Watch the pot as it comes back to a boil (so it does not boil over due to the addition of milk) before adding the shucked, whole ears of corn. Simmer for 2 minutes, then use tongs to remove the corn ears to cool.

For Smokin' Succotash:

Chop peppers into ¼ inch dice and combine with cooked corn kernels & peas and minced onion. To make dressing, smash the garlic that was cooked with peas into a paste with the side of a knife (very easy once cooked) and place in a measuring jug. Pour in the vinegar, salt, black pepper & paprika before slowly whisking in the blended oil and smoked oil. Dress the salad and combine thoroughly before serving. Best served chilled if allowed to marinate for several hours, or whilst still warm. Accompany with grilled chicken & cornbread.