

Three Sisters Succotash



Ingredients

12 ounces green beans, trimmed, cut into $\frac{3}{4}$ -inch pieces
 $\frac{3}{4}$ teaspoon salt, divided
2 large ears fresh corn, husked
2 tablespoons extra-virgin olive oil
2 small summer squash or zucchini, cut into $\frac{1}{2}$ -inch pieces
 $\frac{1}{4}$ teaspoon freshly ground pepper
2 scallions, finely chopped

Directions

Place beans in a large saucepan; add water to cover. Add $\frac{1}{2}$ teaspoon salt. Bring to a boil. Cover, reduce heat to maintain a simmer and cook until the beans are tender, 20 to 30 minutes. Cut corn kernels from the cobs: Hold an ear by its stem end in a deep bowl. Use a small sharp knife to cut off the kernels, letting them fall into the bowl. Then scrape down the cob with a small spoon, scraping the “milk” and remaining corn pulp into the bowl. (Discard the cobs.) When the beans are done, drain, reserving the cooking liquid. Heat oil and butter in a large, heavy skillet over medium heat. Add the corn and “milk.” Stir to coat well, then add squash (or zucchini), the beans and 2 tablespoons of the bean-cooking liquid. Cook, stirring occasionally, until the corn and squash are tender, 8 to 12 minutes. Add more bean-cooking liquid if necessary to keep the mixture from sticking to the pan. Season with the remaining $\frac{1}{4}$ teaspoon salt and pepper. Sprinkle with scallions and serve immediately.

