

# *Henlopen City Market Succotash Recipe*



## **Ingredients:**

- 6 ears corn, roasted, shaved off cob (reserve cobs for stock)
- 2 cups medium diced market squash or zucchini
- 2 cups medium diced green beans or Romano beans
- 2 tbs dill, rough chopped
- 2 tbs Italian parsley leaves, chopped fine
- Kosher salt to taste
- Fresh black pepper to taste
- canola oil to coat pan
- 1 ½ cups corn stock (cover corn cobs with water, simmer for 30 minutes, strain and cool)
- 1 cup white wine
- 1 tbs EVOO

## **Method:**

1. In small sauce pot bring salted water to a boil, blanch beans until slightly tender, drain & cool
2. Once beans are cool to the touch, dice into 1/2-inch pieces
3. In large sauté pan, add canola oil to coat the bottom. Place on medium heat.
4. Once pan is hot, add diced squash/ zucchini mixture
5. Season zucchini with pinch salt & pepper. Stir after 1 min.
6. Add beans and corn to pan, Stir to combine.
7. Deglaze pan with white wine, stir to let evaporate
8. Add corn stock, reduce for 3-4 min on high heat
9. Finish with dill, parsley, & EVOO. Season to taste

**HENLOPEN CITY OYSTER HOUSE  
EXECUTIVE CHEF, JUSTIN JORDAN**