



Edamame & Corn Succotash

Yield: 1 quart

Ingredients...

- 2 tsp. Oil
- 1 ounce Garlic, minced
- 6 ounces Shallots, minced
- 2 C Fresh Corn, roasted in the oven & cut off the cobb
- 2 C Edamame Beans, shelled
- 2 tsp Kosher Salt
- 12 ounces Heavy Cream
- 2 T Butter

To Prepare...

Heat oil in saute pan. Saute shallots and garlic until translucent.

Add corn and edamame beans and heat through.

Add salt and heavy cream and reduce to medium thickness.

Finish with butter before serving.

