

Succotash

Ingredients

- 1 slice center-cut bacon
- 1 tablespoon butter
- 2 cups chopped sweet onion
- 2 cups fresh corn kernels (about 3 ears)
- 1 cup baby peas
- 2 tablespoons red wine vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon sugar
- 3 plum tomatoes, coarsely chopped
- 1 red bell pepper, seeded and coarsely chopped
- 3 tablespoons torn basil

Preparation

Cook bacon in a nonstick skillet over medium heat until crisp. Remove bacon from pan, reserving 2 teaspoons drippings in pan; coarsely chop bacon.

Increase the heat to medium-high. Melt butter in drippings in pan. Add onion; sauté 3 minutes, stirring occasionally. Add corn kernels; sauté for 3 minutes or until lightly charred. Add peas, and sauté for 3 minutes, stirring occasionally. Stir in vinegar and next 5 ingredients (through bell pepper); cook 30 seconds, stirring occasionally. Sprinkle with bacon and basil.