

## Summer Vegetable Succotash

GOURMET JULY 2001

YieldMakes 6 servings

### Ingredients

1 lb small (1-inch) yellow-fleshed potatoes such as Yukon Gold

1 tablespoon vegetable oil (preferably corn oil)

1/2 stick (1/4 cup) unsalted butter

2 cups fresh corn kernels (from 3 ears; preferably yellow and white)

8 oz baby pattypan squash, trimmed and quartered

8 oz frozen shelled edamame (fresh soybeans) or baby lima beans (1 1/2 cups), cooked according to package directions and cooled

1/4 cup finely chopped red onion

1/4 cup finely chopped fresh chives

### Preparation

Cover potatoes with cold salted water by 1 inch in a large saucepan. Bring to a boil, then reduce heat and simmer until potatoes are just tender, about 20 minutes. Drain and cool, then cut into bite-size pieces.

Heat oil and 1 tablespoon butter in a well-seasoned 10-inch cast-iron skillet over high heat until foam subsides, then sauté potatoes with salt and pepper to taste, turning once or twice, until nicely crusted, 8 to 10 minutes. Transfer to a serving bowl.

Sauté corn and squash in remaining 3 tablespoons butter in skillet over moderately high heat, stirring, until crisp-tender, about 5 minutes. Stir in beans and sauté, stirring, until heated through. Season with salt and pepper and add to potatoes with onion and chives, stirring to combine.

### Cooks' notes:

- If you can only find edamame in the pod, you'll need to buy a 1-pound bag and shell them.
- Potatoes and edamame can be boiled (but not sautéed) 1 day ahead. Cool, then chill, covered.