



June 26, 2019

*“Americans are really in love
with their summertime.”*

ELIN HILDERBRAND

Dear Friends,

Yes, I am totally in love with summertime! Warmer weather, open windows, golf, coffee on the porch, and of course, fresh summer vegetables! Many of you saw a sneak preview of this summer recipe on my Instagram story. As promised, especially when so many of you asked, I am sending this NEW favorite Succotash recipe. My other favorite is on the BLOG in the Rib Eyes and Salmon Steaks Menu. It's a basic butter bean, lady peas, and corn recipe with butter, salt, and pepper. For years this has been my go-to with simple seasonings so we can taste the fresh summer vegetables. Well, never say never. Inspired by a recipe from *Southern Living*, I decided to mess with my favorite to see if I could offer you, my dear EE friends, something new. Behold, Seasoned Succotash. The great news is that the seasonings simply enhance, but don't overpower. Ed and I've had it every day for the last four days ... I'm freezing the rest to stop the madness! I've already made a big batch for our July 4th extravaganza!

Stay tuned for next week's newsletter where I'll feature two more new recipes, Cucumber Spread and Three Cheese Pimento Cheese. Yesterday Ed and I had the Pimento Cheese on a grilled sandwich with tomato and ham on sourdough bread. Need I say more?

I love being back in the kitchen and sharing all this EE goodness!

Dee Dee

Seasoned Succotash

SERVES 10–12 Inspired by *Southern Living*

If you can't find fresh lady peas, just prepare with butter beans and corn. If you can't find fresh vegetables, you can substitute with frozen. I'm just not certain it will be quite as good.

INGREDIENTS

- 6 slices bacon
- 1 med onion, chopped
- 5 cups fresh corn, 10–12 ears
- 4 tbsp butter
- 2 tbsp red wine vinegar
- 3 cups fresh lima beans
- 2 cups lady peas
- 1 small yellow onion, quartered
- 8 fresh thyme sprigs
- 1 clove garlic
- 3 tbsp fresh chopped chives



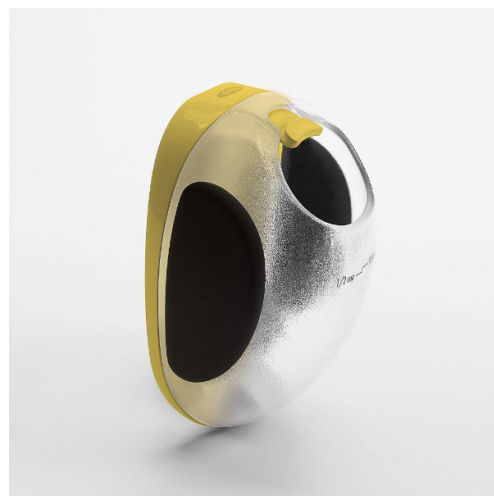
[Printer-Friendly Recipe](#)

[Read Instructions Here](#)

Tips & Quips

[OXO Corn Stripper](#)

The OXO Corn Stripper is my favorite summer hack for getting the kernels off the cob. I've given so many of these to friends too!



[Become a Member of the Effortless Entertaining Community.](#)

We want to hear from you!

“DeeDee, hope you are doing well! I just wanted to say I made the cucumber dip for a women’s group at the lake yesterday. It was a HUGE hit!!! Everyone loved ♥♥ it! Thanks for sharing these recipes!!!”

– Laurie

[Send us comments and photos!](#)



Effortless Entertaining[®]

DeeDee Dalrymple

www.MyEffortlessEntertaining.com

Copyright © 2019 Effortless Entertaining, LLC, All rights reserved.

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#).

