

1620s Plymouth Succotash

Swick

Makes 5 servings | Active Time: 20 minutes | Total Time: 20 minutes

Step 1: Making the Succotash

- 2 pounds cooked, hulled corn (or reconstituted dry whole hominy, frozen hominy, or pozole)
 - 8 ounces dried cranberry beans (or Jacob's cattle beans or other similar beans), soaked and cooked until just tender
 - Salt
 - OPTIONAL ADD-INS:
 - 2 turnips, peeled and chopped
 - 2 carrots, peeled and chopped
 - 1 acorn squash or other winter squash, seeded and sliced
 - Few handfuls of chopped cabbage, collards, or turnip greens
 - 2 leeks or onions, sliced
 - Few handfuls of chopped lettuce, spinach, endive, chicory, or arugula (or a combination)
 - Tender strawberry or violet leaves
 - 1 cup ground walnuts, chestnuts, or hazelnuts
 - Freshly ground black pepper
 - Few chives or scallions
 - chopped calendula petals
 - Fresh mint or parsley
- In a large soup pot, stir together the corn, beans, and salt.
- Add the optional turnips, carrots, squash, cabbage or other winter greens, and leeks or onions, and simmer until they are almost tender, about 10 minutes. (Add oil, if needed.)
- When the above are nearing tenderness, add the leafy greens (lettuce, spinach, endive, chicory, or arugula), strawberry or violet leaves, ground nuts, and pepper, and simmer for a few minutes more.
- Stir in the chives or scallions, calendula petals, and mint or parsley.
- Serve immediately with toasted bread.