Summer Succotash

**Ingredients**

 2 cups fresh edamame or butter beans

 1/4 cup butter

 2 cups fresh corn kernels

 1 cup diced onion

 1/2 cup seeded and diced bell pepper

 1 teaspoon minced garlic

 1/2 teaspoon salt

 1/2 teaspoon freshly ground black pepper

1 cup okra (optional)

2 large tomatoes chopped (optional)

½ cup chopped bacon or ham (optional)

**Instructions**

 In a medium saucepan, pour water to a depth of 6 inches. Bring to a boil over high heat. Stir in beans. Cook for 5 to 7 minutes or until fork tender, and drain.

 In a large sauté pan, melt butter over medium heat. Add corn, onion, pepper, garlic, okra, and tomato. Cook, stirring often, for 4 to 5 minutes or until onion is translucent. In a large bowl, combine corn mixture, beans, and chopped bacon or ham. Stir in salt and pepper.

Makes 6 - 8 servings