

# Our State eats

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## Summer Succotash Salad

*Yield: 6 servings.*

### Salad:

- 3 ears fresh corn, cut off the cob**
- 1 cup butter beans, cooked**
- 2 large fresh tomatoes, coarsely chopped, juice reserved**
- 12 fresh okra pods, sliced**
- 2 tablespoons chopped red onion**

### Dressing:

- ½ cup rice vinegar**
- Juice from the tomatoes**
- 3 tablespoons sugar**
- ½ teaspoon salt, plus more to taste**
- ½ cup vegetable oil**
- Freshly cracked black pepper**



Place all salad ingredients in a large glass bowl and set aside.

In a separate bowl, whisk together vinegar, tomato juice, sugar, and salt. Continue whisking and slowly add vegetable oil. Add black pepper and stir. Pour dressing over salad mixture. Add salt to taste. Refrigerate for 2 hours, then serve immediately.

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