

Our State eats

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Carolina Succotash

Yield: 8-10 servings.

- 1** pound butterbeans, cooked and drained
- 2** cups (3-4 ears) fresh, raw corn
- 2** jars Mt. Olive Sweet 'N' Hot Salad Peppers
- 1** medium red onion, cut into thin slivers
- 2-3** stalks celery, diced
- ¼** cup favorite oil (optional)
- Pinch** salt
- Freshly ground black pepper**

In a large mixing bowl, stir together all ingredients.

Cover and chill. Enjoy for up to one week.



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