**Succotash**

**2 cups fresh lima beans (or 2 packages frozen)**

**2 cups whole kernel corn (fresh, frozen, or canned)**

**2 Tablespoons butter**

**½ cup water**

**1 teaspoon salt**

**Dash of pepper**

**1 teaspoon sugar**

**¼ cup heavy cream**

Cook lima beans in boiling salted water until tender (if frozen, according to package directions.) Mix cooked beans with corn (if fresh or canned, drain, if frozen use straight from the package) butter, salt, pepper, sugar, and water. Cook over low heat for 10-15 minutes. Drain then add cream. Heat through but do not boil.

(Recipe from *More than Beans and Cornbread: Traditional West Virginia Cooking* by Barbara Beury McCallum.)