Soprano Succotash

2 lbs. frozen cut green beans

2 cups frozen corn

half med. onion, chopped

2 slices center cut bacon

2-4 TBS red wine vinegar

Sea salt

freshly grated pepper

bit of sugar

I cut the bacon into small pieces and fried it a bit in a very large sauté pan then added the onion and cooked until it started to get a little brown. Add 1/2 cup of water, turn down and cover. Cook until tender crisp, (add water if needed) stirring now and then. Add the corn and the last 4 ingredients stir and heat through or put into a preheated crock pot to hold for serving. There you go!

--Karen Eastburn

10/2014