

Allison Inn & Spa: Summer Succotash

The most upscale hotel in the Willamette Valley, the Allison Inn & Spa is a blissful mountain retreat with excellent spa, culinary and wine programs. Located 25 miles southwest of Portland and just over a one-hour drive from the Portland airport, the Allison Inn & Spa is set on 35 acres of manicured gardens and vineyards.

The bounty of a summer's harvest allows for so many great combinations of vegetables to go into a succotash. Following is one of my favorite ways to make a quick succotash that goes great with any grilled meats and especially a cool crisp beverage.

- ½ a red onion, small diced
- 1 zucchini, seeded and small diced
- 1 bunch French green beans cut in 1/2 inch segments
- 1 ear corn grilled and kernels removed from cob
- ½ cup peas or fava beans.
- 10-12 cherry tomatoes (sungolds are my personal favorites)
- 1Tbsp of high quality butter,
- 4oz of bacon, pancetta or cooked pork belly, cut into small cubes.
- 2 Tbsp pumpkin seeds
- ¼ to ½ cup of vegetable or chicken stock
- Nasturtium leaves, squash blossoms or other edible flowers
- Salt, pepper, sherry vinegar.



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METHOD:

In a Sauté pan over medium heat:

Add the pork belly, bacon or pancetta to the pan and allow to render until it begins to crisp.

Add the onions and sweat until translucent, Add the vegetables by order of cooking time. In this case we will start with the squash, as it starts to gain a little color, we will add the beans. As those begin to cook we will add the peas, and then deglaze with the vegetable or chicken stock. Fold in the corn and tomatoes.

When the tomatoes just start to blister add the butter and season to taste.

Remove from heat, tear the flowers by hand and fold into the succotash.

Sprinkle with pumpkin seeds to finish and serve with a great piece of grilled salmon or your favorite grilled meat!