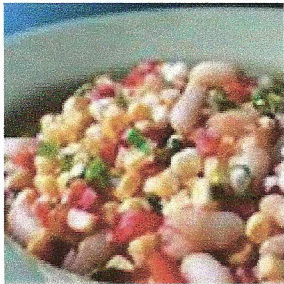


# Sufferin' Succotash Salad



Rated: ★★★★★

Submitted By: Chef John

Photo By: Mike

Prep Time:  
15 Minutes

Ready In: 2 Hours  
15 Minutes

Servings: 6

"A sweet corn succotash salad with a tangy barbeque vinaigrette: the perfect side dish for a picnic."

## INGREDIENTS:

- 2 tablespoons barbeque sauce
- 2 tablespoons rice vinegar
- 2 tablespoons vegetable oil
- 2 ears corn, kernels cut from cob
- 1 large red bell pepper,
- diced
- 4 green onions, chopped
- 1 (14.5 ounce) can white beans, drained and rinsed
- 1 pinch salt and ground black pepper to taste

## DIRECTIONS:

1. Whisk barbeque sauce, rice vinegar, and oil in a large bowl until smooth. Stir in corn kernels, red bell pepper, green onions, and white beans to coat. Cover and refrigerate for at least 2 hours.