

## CHULIBU'UL

### MAYA "SUCCOTASH" OF NEW CORN AND FRESH BEANS

This timeless and indeed ancient autumn dish makes good use of fresh harvest ingredients: new corn, tender shell beans, squash seeds, tomatoes and *chiles*. It is the progenitor of today's classic New England succotash and is still enjoyed in pueblos throughout Yucatán. The name in Mayan is an affectionate reference to the tastiness of the dish: *bu'ul* means "bean" and *chul* refers to the act of scooping out the delicious last drops of a meal with your fingers! Even though it may not be the most photogenic dish on the block, *Chulibu'ul* will hook you with its nostalgia for crisp autumn fields, and just a hint of sun peeking through in a citrusy hot *salsa*.

YIELD: TEN 7 OZ. (200 G) SERVINGS

#### 🌀 COOK THE BEANS 🌀

- **1 lb. (500g) fresh *espelón*** (*Substitute: fresh black-eyed peas*)
- **4 cups (1 liter) water**
- **2 tsp. (12g) salt**
- **2 large sprigs *epazote*** (*Substitute: 1 tsp. dried*)

- **½ cup (125 g) lard** (*Substitute: Vegetable or olive oil*)
- **4 cups (500 g) fresh maize kernels**
- **9 oz. (250 g) white onion, finely chopped**
- **5 oz. (150 g) green bell pepper, seeded and finely chopped**
- **10 oz. (300 g) tomatoes, seeded and finely chopped**

- **¼ tsp ground black pepper**
- **1 Tbs. dried *orégano Yucateco*** (*Substitute: 1 tsp. ground Mexican oregano, lightly toasted and passed through a sieve*)

- **6 hard boiled eggs, sliced**
- **½ recipe *Pepita Molida***
- **1 recipe *Tomate Frito***
- **1 recipe *Kut bi'Ik***

**STEP 1 THOROUGHLY RINSE** and pick through beans; place in a medium stockpot and cover with the water. Add salt and epazote; bring to a boil, reduce to a simmer and continue cooking uncovered about 30 minutes or until just tender but not fully cooked. Off heat; remove epazote and discard.

#### 🌀 PREPARE SEASONINGS 🌀

**STEP 2 HEAT FAT IN A LARGE SKILLET** until hot but not smoking. Add one fourth (1 cup or 125g) of the corn kernels. Sauté until the corn is just beginning to turn golden, about 4 minutes. Add onion and bell pepper, and continue cooking until onion is soft and translucent, about 5 minutes. Add tomatoes and cook until most of the liquid has evaporated, about 5 minutes. Transfer onion/tomato mixture to the beans and continue cooking over low heat.

**STEP 3 MEANWHILE,** place remaining 3 cups (375g) corn in a blender; add 3-4 ladles of the cooking liquid from the beans and purée until smooth. Transfer corn purée to the pot containing the beans. Return to a simmer, stirring frequently to prevent scorching.

#### 🌀 FINISH THE BEANS 🌀

**STEP 4 ADD THE FLAVORINGS** to the beans; continue stirring until mixture thickens. Check for seasonings and serve.

#### 🌀 SERVE 🌀

**STEP 5 TO SERVE,** divide into small serving bowls; top with 3 slices of egg and invite guests to add their own *Pepita Molida*, *Tomate Frito* and *Kut bi'Ik*.