**Black Sea Bass w/Summer Succotash**

3 uncooked bacon slices

1 medium sweet onion, chopped

3 cups fresh or frozen corn kernels (about 6 fresh ears)

1 pint cherry tomatoes, halved

2 cups frozen or cooked fresh lima beans

¾ cup vegetable broth

2 tablespoon unsalted butter

1 tablespoon red wine vinegar

1 ½ tablespoons chopped fresh dill

1 ½ tablespoons chopped fresh chives

4 fillets-black sea, grilled

Cook bacon in a large skillet over medium heat about 7 minutes or until crisp, turning once. Remove bacon, reserving 2 tablespoons of drippings in skillet. Drain bacon on paper towels and crumble.

Saute chopped onions in hot drippings over medium high heat 5 minutes. Stir in corn, and cook, stirring often, 6 minutes or until corn is tender. Stir in tomatoes and lima beans. Add ¾ cup vegetable broth; cook, stirring occasionally, 5 minutes. Stir in butter and next 3 ingredients. Season with salt and pepper. Sprinkle with crumbled bacon and top with grilled black sea bass.