

**EDAMAME DIP**

*(adapted from Closet Cooking)*

1 cup edamame beans  
1/4 cup shallots, diced  
1/2 cup cilantro  
1 clove garlic  
juice of 1 lime  
1 tablespoon yellow miso  
1 teaspoon soy sauce  
1 teaspoon chili sauce  
salt, if needed

Place the edamame in a small saucepan, cover with water and boil for 5 minutes. Drain, reserving the cooking liquid.

Add the cooked edamame into the bowl of a food processor, together with all other ingredients. Process until it forms a paste, and adjust the consistency with some of the cooking water reserved.

Taste, adjust seasoning with salt (you may not need it, both miso and soy sauce are salty), and serve cold, with crackers or carrot and celery sticks.