

Edamame Dip

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2 cups frozen shelled edamame
1/4 cup mayonnaise
2 scallions, sliced
3 tablespoons water
2 tablespoons pickled ginger
1 tablespoon pickled ginger brine
1 tablespoon rice vinegar
2 teaspoons toasted sesame oil
1 teaspoon shichimi togarashi
(Japanese spice mix)
1 teaspoon sugar
1 teaspoon Kosher salt
togarashi (for topping)
sliced scallions (for topping)

In a saucepan, cook the edamame in boiling water as the label directs. Rinse under cold water. Transfer to a food processor.

Puree' the edamame with mayonnaise, scallions, water, pickled ginger, pickled ginger brine, rice vinegar, sesame oil, shichimi togarashi, sugar and Kosher salt. Thin with more water, if needed.

Top with more togarashi and sliced scallions.

Per Serving (excluding unknown items): 422 Calories; 47g Fat (92.6% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 2199mg Sodium. Exchanges: 1/2 Vegetable; 4 Fat; 1/2 Other Carbohydrates.