

# A RECIPE FROM HERONS KITCHEN

## EDAMAME HUMMUS

YIELDS: 4 TO 6 SERVINGS

- SHELLED EDAMAME, 1 LB
- TAHINI PASTE, 2 TBSP
- GARLIC (CLOVES), 2
- BASIL LEAVES (LARGE), 3
- LEMON JUICE, 1.5 TBSP
- OLIVE OIL, 1.25 CUPS
- WATER, 2 TBSP
- KOSHER SALT, TO TASTE
- LEMON ZEST, TO TASTE

### **METHOD:**

COMBINE THE EDAMAME, TAHINI, GARLIC, BASIL LEAVES, LEMON JUICE AND WATER WITH A FOOD PROCESSOR. PROCESS THE MIXTURE UNTIL SMOOTH, WHILE STOPPING OFTEN TO SCRAP THE SIDES WITH A RUBBER SPATULA. ONCE THE MIXTURE HAS COME TOGETHER, BEGIN POURING IN THE OLIVE OIL UNTIL EMULSIFIED. USING A RUBBER SPATULA, PLACE THE MIX IN A MIXING BOWL. SEASON WITH SALT AND LEMON ZEST. PLACE THE HUMMUS IN A SERVING DISH AND REFRIGERATE FOR ONE HOUR.