

Angry Edamame

<http://userealbutter.com/2014/09/17/angry-edamame-recipe/>
based on the Kona Grill's Angry Edamame

3 cups edamame (soybeans) in shells

angry butter

4 tbsps unsalted butter, melted

4 cloves garlic, grated

4 tbsps sambal

1 tsp kosher salt

1/4 tsp red chile powder (medium heat)

1/8 tsp cayenne pepper

3-4 tpsps lime juice, fresh squeezed to taste

Make the angry butter: Mix the butter, garlic, sambal, salt, chile powder, cayenne powder, and lime juice together in a small bowl until thoroughly combined. Set aside.

Make angry edamame: Bring 2 quarts of water to a boil in a medium saucepan over high heat. Add the edamame to the boiling water. Let return to boil and cook for 5 minutes. Drain the edamame and place them in a large bowl. Toss the edamame with angry butter while the beans are hot. Serve hot.