



TASTING TABLE

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Warm Edamame with Seven-Spice Powder

Recipe adapted from *Cooking in the Moment* by Andrea Reusing (Clarkson Potter)

Makes 4 servings

- 2 tablespoons plus 1 teaspoon fine Korean chile powder or finely ground flakes from a semi-hot dried chile (such as ancho)
- 1 tablespoon black sesame seeds, toasted
- 1 tablespoon white sesame seeds, toasted
- 2½ teaspoons poppy seeds
- 2½ teaspoons sansho powder (optional; see Note)
- 1½ teaspoons kosher salt
- 1½ teaspoons finely grated orange zest
- ¼ sheet of nori (dried seaweed), finely chopped (about 1½ teaspoons)
- 4 cups fresh or frozen edamame pods
- Flaky sea salt, such as Maldon.

1. Make the seven-spice powder: In a small bowl, combine the chile powder with the black sesame seeds, white sesame seeds, poppy seeds, sansho powder (if using), kosher salt, orange zest and nori.
2. Make the edamame: Bring a large pot of salted water to a boil and blanch the edamame until tender, about 4 minutes. Drain the edamame in a colander.
3. Transfer the edamame to a medium bowl and toss with 1 to 2 tablespoons of the seven-spice powder. (Transfer the remaining spice powder to an airtight container and reserve for another use.) Season to taste with sea salt and serve immediately.

Note: Sansho powder is related to Sichuan pepper and has a similarly numbing heat but with bright lemony notes. Look for it at Asian markets.

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