

XO Edamame

Richard Sandoval kicks up the perfect pod.

I've always liked salted edamame—they're perfect with a cold beer. But they can be a little boring, so I devised this recipe to spice them up. XO sauce is a very complex condiment used in Cantonese cooking. I make my own from scratch, but you can use store-bought XO (Lee Kum Kee is a good brand). It includes chiles for heat; dried scallops and shrimp, which lend some sweetness; and ginger for acidity and even a little smokiness. Tossed in XO sauce, the edamame are a little messy, but they're exploding with flavor, so it's definitely worth it. *Richard Sandoval is the chef at Zengo in Los Angeles. richardsandoval.com*

1 pound
edamame in
the shell

1 STEAM
edamame until
tender.

4 tablespoons
XO sauce

1 pinch sugar

1 pinch
togarashi,
optional

2 PLACE a sauté pan or wok over medium-high heat and Toss the edamame with the XO sauce, sugar, and togarashi (a Japanese blend of seven spices) until warmed through and coated evenly. SERVE hot.

