

Hot Passion Edamame

(Soy Beans)

A healthy appetizer or snack that is so easy to prepare. The sweet heat from the Hot Passion Jelly turns the edamame into a uniquely, delicious and addicting treat.

Ingredients:

12 oz. frozen edamame in pods
4 Tablespoons Hot Passion Jelly
Salt to taste

Microwave the edamame according to the package directions. Place in a microwaveable bowl. Add the Hot Passion Jelly, and salt to taste, stir to coat. Place the bowl back in the microwave oven for 1 minute on high. Allow to cool slightly, serve warm.

Or

Boil 4 quarts of water in a large pot. Add about 2 Tbsp. of salt in the boiling water. Put edamame in the boiling water and boil for 3 to 4 minutes, or until soft. Drain edamame in a colander. Place in a bowl and add the Hot Passion Jelly, salt to taste, stir to coat and serve warm.

Note: The edamame bean is squeezed directly from the pods into the mouth using your fingers.



Recipes Courtesy of Kiele O Kona Coffee Company
www.kieleokona.com