

Edamame Beans

by Chef Brian Henry

2 lbs fresh Edamame beans with the string removed
3-4 tablespoons of canola oil
Salt & pepper

In a medium to large sized bowl, combine the beans and oil together. Toss the beans about to evenly coat them with the oil. Season with salt and pepper. Place beans into a BBQ grill pan and place pan onto a preheated BBQ. Roast the beans over medium heat until they start to lightly char around the edges.



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