

It's spring! Time to set aside thoughts of roasted roots, and go for the green. We sat outside after a full day of sunshine and working outside. Even though it was early April, the temperature made us so aware of summer days around the corner. I had spent a few hours, getting the porch ready, by washing winter's dust and grime off of stored deck furniture, with the sounds of ongoing fence repairs as my soundtrack.

When the hammers had been laid down; and the deck was in its summer duds, we gathered for beer and nibbles to toast the season. Serendipitously, the day before I had made a dip I'd been working my head around for the past few weeks. Super green, it made me feel good just looking at it! Pretty much all the ingredients are green, with bright, cheerful flavours.

We ate it with plain crackers, but the next day I was told of leftovers being eaten as a side to scrambled eggs. I'm planning on trying it stirred into some pasta or risotto, as a finish.

Use good quality frozen peas & edamame, not the shrivelled up ones that might be in the bottom of your freezer.

Pea & Edamame Dip

Makes about 2½ cups

Ingredients:

1⅔ c frozen peas (about 280 gr)

1⅔ c frozen edamame beans (about 280 gr)

1 good sized lime - zest & juice

1 clove garlic - chopped

leaves from 5 sprigs of mint

leaves and top stalks from 5 sprigs of cilantro (all the leaves, and the top 3" or so of stalk)

½ t cumin

½ t coriander

1 t salt

¼ c canola oil

Directions:

Bring a pot of salted water to a boil.

Fill a large bowl with cold water.

Add the edamame to the boiling water, and cook at a gentle boil for 3 minutes.

Add in the peas, and cook for another 2-3 minutes.

Strain, and cool the peas & beans in the bowl of cold water.

Let sit for a couple of minutes, and then strain, and let drain for a couple of minutes.

Add the peas & beans to the bowl of a processor.

Pulse until a slightly coarse paste is formed.

Add in the lime zest, lime juice, chopped garlic, mint leaves & cilantro, and process.

Add in the oil, cumin, coriander & salt, and process until all is well combined.

Serve chilled with crackers.

Happy spring!