

EDAMAME NAMETAKE RICE

RECIPE

(updated 4/29/2026)

Serve: 95-100

Equipment needed:

2 Blue plastic medium size strainers (Located in Kitchen loft)

2-quart pot to measure rice (found in cabinet under rice cookers) Please see instructions for cooking rice.

3 large rectangular stainless pans about 4 inches deep

2 metal basins to wash rice, one to put as base in the sink to give elevation and the other to wash the rice in.

2 large size pots at least 40-quart size to boil water for tea and cook edamame.

Tea pots- located near stove middle cabinet.

Small size bowl (bowls found in plastic bin marked Sushi in Ginza loft).

Container to hold water to wet the inside of bowls so the rice does not stick when plating.

Dinner size paper plates, napkins, forks, chopsticks, hot drinking cups. Amounts need to feed at least 100.

You may need dessert plates too if you are also serving cake or other dessert,

Tablecloth for serving tables (3), table decorations are usually made by the dharma school (check with Jennifer).

Ingredients:

Rice washed to make for at least 100 people.

(Make 2 kamas with 3 (2quart pan full of rice

Each kama will make about 48 cups of rice.)

10 (16 oz bag) frozen shelled edamame

6 (1.7 oz) bottles of wakame chuzuke or Nori furikake

7 (7-8 oz) bottles of seasoned nametake mushroom

2 (2.2 pounds pre-sliced) bags takuan

2 bunches parsley (depending on size)

Instructions:

Cook rice as directed. (Direction for use of Kamas rice cookers is written flyers above it)

When rice is cooked, transfer to 4 rectangular stainless-steel pans that are 4" deep.

Cook the Edamame for about 7-10 minutes in boiling hot water. Drain.

First add the mushrooms and mix well, then the Wakame or Nori furikake and mix. Finally add the Edamame and mix well. May need to taste to see that it is thoroughly mixed. (The Wakame is very salty so you may want to add slowly and taste to make sure the rice is not overtly salty.)

When finished making, start plating by filling a bowl of rice and turning it upside down on center of plate to release it. Decorate the top with parsley. Add Takuwan to plate.

Black Tea-make a small pot of black tea with sugar added for the hanamido bowl in the hondo.



