



# Water Chestnuts with Miso-Butter

*serves 2*

- 2 cups fresh water chestnuts
- 1 tablespoon unsalted butter, softened
- 1 tablespoon white miso

Squeeze half a lemon into a medium bowl of water and set aside.

Using a sharp paring knife, trim ends of water chestnuts and peel off and discard all the brown skin. Drop the peeled water chestnuts into the acidulated water as you go, to retain the white color.

Using a slotted spoon, transfer the peeled water chestnuts to a medium saucepan and add water to cover. Heat to a simmer and cook until crisp-tender, about 15-20 minutes.

Meanwhile, stir together butter and miso in a small bowl until well combined.

Drain water chestnuts in a colander, then transfer to a serving bowl. Add miso-butter and stir to coat. Serve right away.