"Edamole" (Edamame Guacamole)

Ingredients
2 cloves garlic
1 jalapeño, chopped and seeds removed
2 tablespoons olive oil
1 teaspoon hot pepper sauce, or to taste
1/2 teaspoon cumin
1 cup frozen shelled edamame, thawed
1 tablespoon water, or as needed (optional)
salt and pepper to taste

Directions
Place the garlic cloves, chipotle pepper, olive oil, hot sauce, and cumin into a blender. Puree until smooth, then add the edamame, and continue to puree until smooth. Add water as needed to achieve your desired consistency. Season to taste with salt and pepper before serving.