



White Bean Dip with Rosemary Olive Oil

MAKES: 2 CUPS (Serving size: 1 tablespoon)

INGREDIENTS:

- ¼ cup olive oil, divided
- 2 cloves garlic, peeled and minced
- 2 cans (425g each) white beans (Great Northern, cannellini or white kidney beans), drained and rinsed
- 2 tbsp/ fresh lemon juice
- 1 tsp kosher salt



METHOD:

1. In a 10 inch frying pan over medium heat, stir half the olive oil and the 2 cloves garlic until fragrant, being careful not to brown garlic, about 1 minute.
2. Pour the oil and garlic into a food processor.
3. Wipe out pan and set aside
4. Add white beans, lemon juice and salt to the food processor and whirl until smooth.
5. Pour into a serving bowl
6. Return the frying pan to medium heat and add the remaining 2 tbsp. olive oil and the rosemary sprigs.
7. Warm the rosemary in the olive oil until fragrant, about 3 minutes, stirring occasionally so the rosemary doesn't burn.
8. Removed from the heat and let cool for 10 minutes
9. Set the rosemary aside and drizzle the olive oil over the bean dip
10. Mince one tsp of the rosemary leaves and sprinkle over the dip
11. Party short-cut: use the white bean dip as the foundation for an abundant tray of store-bought snacks, including hummus and baby ghanoush, olive tapenade, carrot sticks and other vegetables.
12. Serve with breadsticks, pita chips and a thinly sliced baguette
13. Do-ahead tips: make dip up to 2 days ahead. Store dip in an airtight container in the refrigerator. Bring dip to room temperature before serving. Prepare the rosemary oil right before serving.