

Rosemary White Bean Dip

- 2 (16 oz)cans white beans (large, meaty beans best - like cannellini)
- 1-1/2 Tbl finely chopped fresh rosemary (dried just will not work)
- 4 med cloves garlic, crushed
- 1/4+ cup olive oil
- 1 Tbl lemon juice
- 1/4 tsp crushed red chili flakes
- 1/2 tsp black pepper
- 1-2 tsp salt (best to do this to taste, beans always seem to need more salt to me)

Directions:

De-stem and chop fresh rosemary until very fine. Crush garlic through a press and juice the lemon. Drain and rinse beans and put all ingredients into a food processor. Process until smooth.

Taste and adjust for salt, oil and lemon as desired. Best several hours or the next days to allow for flavors to meld. Stores well and can be frozen.