



White Bean Spread

Recipe by Stephen Pavy

Serves: 25 as an appetizer in a multi-dish buffet

Serve with Joseph Phelps Vineyards Sauvignon Blanc

- 3 Tbsp. Olive Oil
- 1 Large Walla Walla (or other sweet) onion, chopped coarsely
- 4 Large cloves garlic, sliced
- 1 lb. Dried cannelloni or Great Northern beans
- 4 qts. Chicken broth
- Optional:
 - pinch Dried epazote
 - 1½ - 2 tsp. Salt (to taste)
 - Savory crackers or toast for serving
 - Chopped sweet onion for garnish (optional)

Sauté onion and garlic in olive oil over medium heat until onion is translucent. Add chicken broth, beans, and epazote. Bring to boiling, then reduce heat to simmer, keeping pot partly covered and checking beans to be certain that there is sufficient liquid to cover (add water if too much liquid cooks away). Simmer for 2 – 3 hours depending on beans. They should be tender. Drain beans in colander, saving the liquid. When beans are cool, puree them in batches in a Cuisinart, adding just enough reserved liquid to create proper consistency for spread.

Beans can now be kept refrigerated for up to 48 hours before serving, but must be brought back up to room temperature.

Beans should be served with crackers/toast with optional chopped onion garnish on the side.

Hint: leftover spread can be thinned with additional chicken broth to make a nice soup.