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White Bean Puree

Recipe courtesy of Mensch71

1 head fresh garlic
1 can cannelli beans, rinsed
1 teaspoon fresh lemon juice
1 tablespoon fresh parsley
olive oil
salt and pepper

Preheat oven to 375. Cut the top of the garlic head off and cover with olive oil. Wrap head in aluminum foil and roast in oven for 45 minutes. Allow to cool to room temp and squeeze out the roasted garlic.

In a food processor, add the beans, the roasted garlic and the lemon juice and pulse until thoroughly blended. Taste for seasoning, adding about 1.5t salt and 5 - 10 cranks of fresh pepper. Add the parley at the last second.

Serve with veggies or on toasted rounds of bread.

You can also roast half the garlic and add one fresh clove for a more intense garlicky taste.

Sweetnicks' Notes: Added a drizzle of balsamic vinegar to the top before serving for a little something extra.