

STONEWALL RESORT

CLOSE TO NATURE. FAR FROM
ORDINARY.

Tuscan Bean Spread

Yield: Makes about 5 cups

ingredients

- 3 cups Great Northern beans
- 1 tablespoons roasted Garlic puree
- 4 tablespoons olive oil
- 1Cup stock chicken broth
- 1 tablespoon chopped fresh sage or 1 teaspoon dried rubbed sage
- 1 tablespoon chopped fresh rosemary
- 2 tablespoons fresh lemon juice

preparation

Combine beans, roasted garlic, 4 tablespoons oil and lemon juice in processor. Blend until coarse puree forms. Thin to desired consistency with chicken stock liquid. Season with salt and pepper.