

TUSCAN BEAN DIP

Use the toaster oven to make it all quicker and easier!

1 small baguette, thinly sliced

4 cloves garlic

1 1/2 teaspoons kosher salt, plus additional for seasoning

1/4 cup extra-virgin olive oil

pinch crushed red pepper – to taste

2 sprigs fresh rosemary, leaves stripped (about 1 1/2 tablespoons)

1 (15-ounce) can cannellini (white beans) beans, rinsed and drained

Crisp vegetables, for dipping (healthy choice)

Preheat oven to 400 degrees F. Lay bread on a baking sheet. Rub each slice with a clove of garlic and sprinkle with a pinch of salt; reserve garlic clove. Toast in oven until golden, about 8 minutes. Chop all garlic cloves. Cook garlic in the olive oil in a small skillet over medium-high heat, stirring, until it is golden, about 3 minutes. Pull skillet from heat; stir in rosemary and red pepper and cool slightly. Put beans, the 1 1/2 teaspoons salt, and all but 1 teaspoon of the rosemary oil in a food processor and process until smooth. Scrape puree into a serving bowl and drizzle with reserved rosemary oil. Serve with toasted baguette and, if desired, raw vegetables.