Rosemary White Bean Dip

A Pepper Bridge Winery Favorite

adapted from Natasha Bull

INGREDIENTS

- 1 (19 ounce) can white beans, drained
- 1 tbsp lemon juice
- 1 tbsp fresh rosemary
- 1 clove garlic, minced
- 1/4 c.olive oil
- salt & pepper to taste
- sourdough slices or crackers to serve

PREPARATION

Remove the needles from the stems of the rosemary sprigs. Give them a few rough chops to help break down the needles.

Add the ingredients to the bowl of your food processor. Process on high while drizzling the oil in slowly. Stop to scrape down the sides.

Serve imediately or chill.

NOTES: