

White bean dip with baguette croutons

This is one of those great easy recipes that you will keep on coming back to. It works great as a cocktail party dish appetizer or for a kiddush.

2 tablespoons olive oil (divided)
1 small onion finely chopped
1 clove garlic, minced
1 cans white beans, drained
1 teaspoon lemon zest (optional)
Salt and pepper

In a medium saucepan over medium low flame, heat 1 tablespoon of olive oil. Add the chopped onion, and fry until soft and translucent; about five minutes. Add minced garlic and cook until fragrant; about thirty seconds. Add drained beans, stir into onions and cook until the beans are heated through and start to fall apart.

With an immersion blender or in a standing blender, roughly process the mixture to desired consistency. Add lemon rind, if using, and salt and pepper to taste. Can be prepared a day before serving. Just before serving, drizzle the surface with olive oil.

For baguette croutons; pre heat oven to 350 F (180 C). Line a cookie sheet with aluminum foil. Slice a fresh baguette into ½ inch slices. Brush each slice with a small amount of olive oil, on both sides, and place in heated oven. Bake 10 minutes on each side until bread starts to brown and crisp up. Allow to cool, Store in an airtight container for up to four days.

Ilana Epstein is a seasoned food writer who has been writing for The Jerusalem Post for the last 10 years and enjoys creating simple recipes for easy entertaining. For more information, contact Ilana on IlanaEpstein@012.net.il.