



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Roasted Garlic White Bean Balsamic Dip (adapted substantially from Bon Appetit via epicurious)

1 head of garlic, outer papery skin removed
½ teaspoon extra virgin olive oil
4 sun-dried tomatoes packed in oil
¼ teaspoon kosher salt
1 (15-ounce) can white beans (cannellini, navy, great northern), drained and rinsed
pinch black pepper
1 tablespoon balsamic vinegar plus extra for drizzling
1 tablespoon oil from jar of sun-dried tomatoes

1. Adjust an oven rack to the middle position and heat the oven to 400°F. Cut ¼-inch off of the top of the bulb of garlic. Place the bulb in an 8-inch square of foil and drizzle with ½ teaspoon of the oil. Wrap the garlic in the foil and roast until soft, about 40 minutes.
2. When the garlic is cool enough to handle, squeeze the cloves from their peels and put them in the bowl of a food processor. Add the tomatoes and salt; process until smooth. Add the beans and pepper and continue processing. With the machine running, pour in the balsamic vinegar and sun-dried tomato oil. Adjust the seasonings if necessary, and serve, drizzling with more balsamic vinegar.