

**Cook Club Recipe of the Month: White Bean Dip**

*Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 12th of the month to attend.*

* 2 (15 oz) cans Great Northern or Cannellini beans, well drained
* 2 Tbs olive oil (plus more for garnish)
* 1 clove minced garlic
* Juice of one lemon
* ¼ tsp ground or cracked black pepper
* ½ tsp salt
* Other optional herbs and seasoning as you like: rosemary, thyme, oregano, etc
* 1 tbs chopped parsley for garnish

Put all ingredients except parsley into blender or food processor. Blend/process until smooth. Sprinkle with parsley and drizzle additional olive oil and serve with crackers, pita chips, flatbread



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