

Ferraro's Cucina

Bean and Roasted Garlic Purée

Ingredients

- 1 lb **Dried Great Northern Beans**
- 2 large **Garlic Heads** (unpeeled)
 - 4 tsp **Olive Oil**
 - 5 cups **Water**
- 3 - 14.5 oz cans
Low-Salt Chicken Broth
- 1 tbsp **Fresh Sage** (chopped) or
1 tsp **Dried Rubbed Sage**
- 1 tbsp **Fresh Rosemary** (chopped)
 - 1 tbsp **Garlic** (chopped)
- 2 tbsp **Fresh Lemon Juice**



Preparation

- Place beans in large pot. Add enough water to cover beans by 2 inches. Soak beans overnight. Drain well.
- Preheat oven to 350°F. Place garlic heads in small dish. Drizzle with 1 tablespoon oil. Wrap dish in foil. Bake until garlic is very tender and golden brown, about 1 hour 15 minutes. Remove garlic from oven. Cool; peel garlic cloves.
- Place beans, 5 cups water, broth, sage, rosemary and 1 tablespoon chopped garlic in large pot. Bring to boil. Reduce heat and simmer uncovered until beans are tender, about 1 hour 20 minutes. Drain beans, reserving cooking liquid.
- Combine beans, roasted garlic, remaining 3 tablespoons oil and lemon juice in processor. Blend until coarse purée forms. Thin to desired consistency with some reserved cooking liquid. Season with salt and pepper.

