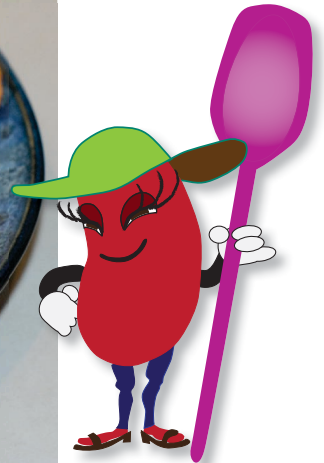


Beans, Rice And Everything Nice

White Bean and Sun-dried Tomato Dip



original recipe by beansriceeverythingnice.weebly.com

Ingredients

2 cups cooked or
1 can of White Kidney Beans,
drained and rinsed
1/4 cup sun-dried tomatoes,
about 8 tomato halves
1/2 cup hot water
1 clove garlic, peeled
1 Tablespoon red wine vinegar
1 Tablespoon tomato paste
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon crumbled rosemary
fresh cracked black pepper to taste

1. Soak the sun-dried tomatoes in 1/2 cup of hot water for 10 - 15 minutes to soften. While the tomatoes soak, prepare the rest of the ingredients.
2. Add the tomatoes and the soaking water along with the rest of the ingredients to the food processor and process until smooth. Add water a tablespoon at a time, if needed, to achieve desired consistency.

Tips:

I get the best results with my food processor if I chop the tomatoes up a bit after soaking and process them with the soaking water and garlic before proceeding with the rest of the recipe.