White Bean Hummus

1-15 ounce can (1 ½ cups) cannellini beans, drained and rinsed
   Or ½ cup dried beans, cooked and drained
1 clove of garlic, chopped
1 ½ to 2 Tablespoons freshly squeezed lemon juice
1 Tablespoon white balsamic vinegar
1 teaspoon Dijon mustard
½ teaspoon hot sauce such as sriracha hot chili sauce
¼ cup olive oil
¼ cup chopped fresh flat leaf parsley
Salt to taste
Freshly ground black pepper to taste

Put beans, garlic, lemon juice, vinegar, mustard and hot sauce into a food processor and blend until smooth. Slowly add olive oil and continue to blend for 30 seconds.

Scrape bean mixture into a bowl and fold in parsley. Taste; adjust seasoning with salt and pepper as needed.

Hummus is usually made with chickpeas. Here, we use cannellini beans for a change of flavor and a creamier texture. Other white beans may be substituted. Great Northern beans have the same flavor as cannellini beans although the texture won’t be as smooth.