

# WHITE BEAN HUMMUS

If you're a hummus addict, give this white bean version a try!

**by Corporate Chef Kurt Kwiatkowski**

**Featured Food:** Dried Beans

**Yield:** Makes 2 cups

## Ingredients

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

## Preparation

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.

Note: 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.