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White Bean Dip with Fresh Vegetables & Warm Pita

This yummy dip is great for a casual get-together. I planned to make it last weekend for family and friends ... until the lights went out. Enjoy!

Extra-virgin olive oil
3 tablespoons minced red onion
1/4 teaspoon hot red pepper flakes
Extra virgin olive oil
3 cloves garlic, finely minced
1/4 cup white wine
1/2 teaspoon chopped fresh rosemary
1 tablespoon red wine vinegar
1 tablespoon balsamic vinegar
2 cups cooked white beans
Kosher salt and freshly ground pepper
Cucumber, peeled, seeded and cut into pieces
Red bell pepper, seeded and cut into pieces
Pita bread, cut into wedges and then split in half



1. In a small skillet, sauté the onion and pepper flakes in a little olive oil until the onion is translucent about 5 minutes. Add the garlic and continue cooking for 1 minute. Add the wine and cook until it is reduced by half.
2. Transfer the vegetables and rosemary to a mini food processor. Add both vinegars and 2 tablespoons olive oil. Process until the vegetables are pureed and the rosemary is finely chopped.
3. Add the beans; pulse to combine and mash the beans to a rough paste. Add more olive oil and season with salt and pepper to taste. Store in a covered container for 2-3 hours in the refrigerator to allow the flavors to combine.
4. About a half hour before you plan to serve, remove the bean dip from the refrigerator and preheat the oven to 350 degrees.
5. Scatter the pita wedges on a rimmed baking sheet. Bake the pita at 350 degrees until lightly browned, about 3 minutes.
6. Serve the bean dip with warm pita wedges and fresh vegetables.

If you don't have a mini food processor (or the power goes out), you can use a potato masher or a fork to make this dip. Be sure to mince the onion, garlic and rosemary very fine. The texture will not be as smooth but it will still be delicious.

