

Cannellini-Pesto Spread

1 cup dried cannellini beans
1 onion
2 garlic cloves
1 bay leaf
Handful of thyme sprigs
2 teaspoons salt
2 tablespoons olive oil
½ cup pesto

Rinse beans before cooking. Place 1 cup of beans in a large pot with 4-6 cups of cold water. Bring to a boil, and boil for 5 minutes, then reduce to a simmer.

In the meantime, peel and halve the onion. Peel the garlic cloves and crush lightly. Add the onion and garlic to the simmering beans along with the bay leaf, thyme, salt, and olive oil. Continue to simmer partially covered for about 90 minutes or until the beans are very tender.

Drain the beans, reserving the cooking liquid. Discard the onion, garlic, bay leaf, and thyme. Place the beans in a food processor, and process until smooth.

Add the pesto to the beans in the food processor, and continue to process until well blended. Taste for seasoning.

If the mixture is too thick and pasty, add a bit of the cooking liquid and process until combined.

Serve the spread warm or at room temperature on hot, crusty slices of bread.