

White Bean Sun-Dried Tomato Basil Bites

Serves

8

Ingredients

1/2 cup raw white beans, picked over and rinsed or 2 cans cannellini beans, drained well.
3 tbs extra virgin olive oil
1 large garlic clove, split in half, plus 2 tsp thinly sliced garlic
1 bay leaf
Sea salt
1/4 tbs dried hot red pepper flakes
8 fresh basil leaves, sliced crosswise into 1/2-inch strips
3 tbs drained sun-dried tomatoes packed in oil, sliced 1/4-inch thick
Fresh lemon juice
Fresh ground black pepper
Roasted Garlic and Herb Table Water Crackers, like Carr's or any other plain water cracker
2 oz ricotta salata cheese, coarsely grated

Preparation Instructions

In a 1-quart saucepan, combine beans with water and cover 1 inch above beans. Bring to boil over medium heat, cover, let stand one hour. Drain beans return to saucepan, cover again with water, 1 tbs oil, split garlic clove and bay leaf. Bring to a boil, simmer until tender, about 40 minutes. Stir in 1/4 tsp. salt during last 10 minutes. Remove from heat. Let stand until liquid is cool. In a large skillet, combine remaining 2 tbs. olive oil and sliced garlic, cook over moderate heat until pale golden, about 4 minutes. Add red pepper flakes, cook 10 seconds, add basil. When leaves are wilted and crispy, add sun-dried tomatoes, cook for 1 minute. Stir in lemon juice, salt and pepper to taste. With slotted spoon, transfer beans to skillet. Stir in 1 to 2 tbs of bean liquid cook until warmed through. Add more liquid if needed. Arrange crackers on serving platter. Spoon a scant of tbs of tomato bean mixture on each, top with grated ricotta salata.