

White Bean Dip
By: Dottie Baltz

Makes 9 Servings

- ~ 2 cans (15 oz) cannelli beans, rinsed and drained
- ~ 2 tablespoon olive oil
- ~ 2 garlic cloves, minced
- ~ ½ cup fresh basil, minced
- ~ 2 tablespoon lemon juice
- ~ ½ teaspoon salt
- ~ ¼ teaspoon white pepper
- ~ Baked Pita Chips (for dipping)

In a food processor or blender, combine beans, oil, and garlic. Process until smooth. Add basil, lemon juice, salt and pepper. Process until blended well.

Serve with pita chips. Refrigerate leftovers for 2-3 days.

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