

White Bean Salad

<http://userealbutter.com/2010/03/26/white-bean-salad-recipe/>

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for the beans

1 cup dried white beans like Great Northern (or do as I did and use a 29-ounce can of white beans)

kosher salt

1/4 small onion

1 3-inch sprig fresh rosemary

If you use dried beans, place the beans, 1 1/2 teaspoons kosher salt, onion, and rosemary in a large pot. Fill with water enough to cover the beans by 3-4 inches. Bring to a boil over high heat and reduce to simmer. Cover and cook for about 45 minutes to 1.5 hours or until the beans are very tender, but not disintegrating. Let the beans cool for 15 minutes in their liquid then drain and place them in a large bowl (keep them warm). If you are using canned beans, skip all of the above and just rinse and drain them.

dressing

1/4 cup extra-virgin olive oil

3 cloves garlic, peeled and smashed

3-inch sprig fresh rosemary

3 anchovy fillets, rinsed and rough chopped (optional)

1/4 cup fresh finely grated Parmigiano Reggiano

kosher salt and freshly ground black pepper

1 tsp finely grated lemon zest

1/4 cup fresh lemon juice

In a small pan or skillet, gently heat the olive oil, garlic, and rosemary until the rosemary begins to sizzle at the edges. Turn off the heat and let steep for 20 minutes then discard the rosemary. Remove the garlic cloves from the oil (save the oil) and place them in a food processor with the anchovies (optional), grated cheese, 3/4 teaspoon kosher salt, 1/4 teaspoon black pepper, lemon zest and juice. Process into a smooth dressing.

top with

1 pint cherry tomatoes or grape tomatoes, halved

1/3 cup coarsely chopped fresh flat-leaf parsley

Toss the dressing and warm beans together gently to coat, but not smooch the beans. Let the beans sit for a few minutes and toss a few more times. Fold in the remaining infused oil, the tomatoes and the parsley. Season to taste and serve.