

**Appetizer**

---

## **White Bean Dip II**

Dash Magazine - August 2011

**1 can (15 oz) cannellini beans, rinsed and drained**  
**2 cloves garlic, peeled and halved**  
**1 tablespoon lemon juice**  
**1 tablespoon fresh rosemary, chopped**  
**1/4 cup olive oil**  
**1/2 teaspoon paprika**  
**1 teaspoon salt**  
**fresh rosemary sprigs (for garnish)**

In the bowl of a food processor or blender, combine the beans, garlic, lemon juice, rosemary, olive oil, paprika and salt.

Puree' until smooth.

Spoon into a serving dish.

Top with rosemary sprigs.

Cover and chill until serving.

---

Per Serving (excluding unknown items): 1168 Calories; 56g Fat (42.0% calories from fat); 48g Protein; 126g Carbohydrate; 31g Dietary Fiber; 0mg Cholesterol; 2166mg Sodium. Exchanges: 8 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 0 Fruit; 11 Fat.