

# TUSCAN BEAN DIP

SERVES 8–10    Adapted from *Inspired Cooking*, First Presbyterian Church

Combine all ingredients.

Marinate at room temperature for at least 2 hrs.

Serve with sliced baguette.

## DEEDEE'S NOTES:

- Recipe may be prepared a day in advance or 2–3 days+ in advance. Cover and chill.
- If preparing more than a day in advance, add the tomatoes on the day you are serving. Bring to room temperature to serve.
- You may rub baguette slices with olive oil and toast.
- Increases well.

## INGREDIENTS

2 15.5-oz cans cannellini beans,  
rinsed  
2 bay leaves  
½ cup diced red onion  
4 –5 Roma tomatoes, seeded  
and diced  
1 tsp minced garlic  
½ cup chopped basil  
¼ cup chopped Italian parsley  
½ tsp dried oregano  
¼ tsp red pepper flakes  
½ tsp salt  
½ tsp pepper  
1 cup olive oil  
1 baguette, sliced and toasted

*This recipe comes from one of our favorite Charlotte restaurateurs, Augusto Conte, who shared it with First Presbyterian Church. When dating and then newly married, Ed and I were regulars at his first restaurant, Conte's, a small neighborhood spot. Although we also love his newer restaurants, Conte's will always have a special place in our hearts!*