

Tuscan Bean Dip...*effortless!*

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THE *Dish*

JANUARY 11, 2019



Dear Friends,

Winter makes me want to cozy up with good friends for a casual dinner at home. Maybe you feel the same way too! This weekend I'll be serving Burgers, Seasoned Smashed Potatoes, Darren Atkins' Mixed Lettuces with Sherry Vinaigrette, and Katharine Hepburn's Brownies, with Talenti and Dee Marley's Chocolate Sauce. It's going to be so good! To start though, we will enjoy one of my all-time favorites, Tuscan Bean Dip inspired by Augusto Conte's Toscana and Luce restaurants.

From Our Home to Yours!

Dee Dee



Tuscan Bean Dip

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

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

[Read Instructions Here](#)

[Printer-Friendly Recipe](#)



“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!”



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DeeDee Dalrymple

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