

This recipe comes from cookbook author Susan Belsinger...

Cannellini Beans with Savory

These beans can be served hot as a main course or side dish, or cool room temperature; they are tasty on bruschetta. Any white bean can be used; also good mashed and made into spread; add a little fresh lemon juice if desired. Better, if they are made ahead.

1 pound dried cannellini beans or 4 to 5 cups canned beans

1 or 2 bay leaves

3 to 4 tablespoons olive oil

4 to 6 garlic cloves, minced

1 tablespoon fresh minced savory leaves or 1 generous teaspoon crumbled, dried savory

1 large ripe tomato, or about 1 cup canned tomatoes, diced

Salt and freshly ground pepper to taste

Soak beans overnight. Pour off soaking water and add water to cover beans by 2 inches. Cook the beans with bay leaves and 1 tablespoon olive oil, covered over medium heat until they are tender. If using canned beans, drain and rinse them, add about 1 cup water and heat them with bay and oil. Heat remaining oil in a saute pan; add garlic and saute for a minute or two. Add savory, tomato, salt and pepper to taste. Cook for about 5 minutes or so, stirring occasionally. Add the sauteed ingredients to beans; cook 10 to 15 minutes over low heat, stirring occasionally. Taste for seasoning and serve hot or cool room temperature. Serves 6