



White Beans with Garlic, Lemon & Parmesan

Adapted from Fine Cooking magazine. The bold flavors of this salad make it a stand out main course for a light meal. It is especially delicious when served alongside warm crusty bread. The versatile flavors of this salad make it a great match with either crisp white wines or soft spicy reds. Choose dry Riesling or Pinot Gris to echo the citrus high notes in the dressing, and Lemberger or Cabernet franc to emphasize the earthy, herbal elements. *Serves four to six.*

FOR THE BEANS:

**1 Cup dried white beans, such as Great Northern (to yield about 3 cups cooked) or
1 29-ounce can white beans**
1 1/2 teaspoons kosher salt
1/4 small onion (peeled, but left intact)
1 - 3-inch sprig fresh rosemary
Garlic cloves
Bay leaves
Peppercorns

FOR THE DRESSING:

1/4 cup extra-virgin olive oil
3 cloves garlic, peeled and smashed
1 - 3-inch sprig rosemary
3 anchovy fillets, rinsed and roughly chopped (optional, but great)
1/4 cup finely grated fresh Parmigiano Reggiano (about 1/2 ounce)
3/4 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1 teaspoon finely grated lemon zest
1/4 cup fresh lemon juice

TO ASSEMBLE:

1 pint cherry tomatoes, halved
1/3 cup coarsely chopped fresh flat-leaf parsley

Cook the beans. In a sauce pan, soak beans in cold water 8 hours or overnight. Drain beans and cover with fresh cold water to a depth of an inch or two above the level of the beans. Add the salt and some aromatic ingredients: 1/4 onion, a sprig of rosemary, a few whole garlic cloves, a sprinkling of peppercorns, and a bay leaf or two are particularly nice. Bring to a boil, then cover, reduce heat to low and simmer very gently until the beans are tender. Drain the beans and discard the flavorings. Transfer the beans to a large bowl, and keep them warm. (If using canned beans, rinse and drain them well.)

Meanwhile, in a small saucepan or skillet, combine the olive oil, garlic, and rosemary. Heat gently until the rosemary starts to sizzle slightly, remove the pan from the heat, and leave to steep for about 20 minutes. Discard the rosemary.

Toss the dressing with the warm beans, using a rubber spatula to gently fold so the beans get well coated but not smashed. Let the beans sit for a few minutes and then toss a few more times. Fold in the reserved infused oil, the tomatoes, and the parsley. Taste for seasoning and serve.

Tip: You can make the salad up to one day ahead, but let it come fully to room temperature before serving. Freshen the flavor of the salad by adding more fresh herbs and a squeeze of citrus right before serving.