

## CREAMY WHITE BEAN SPREAD with ASIAGO CRACKERS

### INGREDIENTS

#### Asiago Crackers

- 1½ cups flour
  - ½ tsp kosher salt
  - ½ cup cold butter, cut into pieces
  - 2 cups grated Asiago cheese
  - ½ cup sour cream
- #### White Bean Spread
- ¼ cup olive oil
  - 2 large garlic cloves, minced
  - 1½ cups canned white kidney (cannellini) beans, rinsed well and drained
  - 1 tbsp fresh lemon juice
  - 1 tbsp water
  - 1 tsp chopped fresh thyme
  - ½ tsp kosher salt
  - ¼ tsp freshly ground black pepper
  - ⅛ tsp cayenne pepper

#### CREAMY WHITE BEAN SPREAD

1 In a small skillet, heat oil over medium heat. Add minced garlic and turn heat off immediately. Allow garlic to sit in the oil for 30 seconds and then strain out garlic pieces, reserving the flavored oil. Set aside to cool slightly and discard garlic from the sieve. 2 In a food processor, combine white beans, reserved garlic flavored olive oil, lemon juice, water, thyme, salt, black pepper and cayenne. Process until smooth, about 20 seconds. The dip may be refrigerated a few hours ahead of serving. Bring to room temperature before serving.

Yield: 1½ cups

#### ASIAGO CRACKERS

1 In a large bowl, combine flour and salt. Using a pastry blender or your fingers, cut in cold butter until you have coarse crumbs. Toss in Asiago cheese. Add sour cream and stir until dough comes together. Turn onto a lightly floured surface, divide dough into 2 and roll each half into a 1½-inch diameter log. Wrap each log in plastic wrap and refrigerate at least 2 hours before slicing. 2 Preheat oven to 325°F. Cover a baking sheet with parchment paper. 3 Slice logs into ⅛-inch thick slices and place on prepared baking sheet, leaving some space between each. Bake for 10 minutes, flip crackers over and bake another 10 minutes until golden. Remove from oven and cool completely on a wire rack. Can be prepared ahead of time, cooled and stored in an airtight container.

Yield: 50 crackers