

MORTON & BASSETT SPICES®

Creamy Butter Bean Dip



- 2 cans butter beans
- 1/4 cup reserved butter beans liquid
- 1 teaspoon Morton & Bassett Sage
- 1 teaspoon Morton & Bassett Chopped Garlic
- 2 garlic cloves
- 1/2 shallot, diced
- 1/2 lemon, zested and juiced
- 1/4 cup olive oil
- 1 teaspoon flakey salt
- 1 small bunch basil, sliced lengthwise for garnish
- 1 teaspoon lemon zest curls for garnish

In a food processor, add butter beans, 2 tablespoons olive oil, M&B Sage, garlic cloves, shallot, lemon juice, and lemon zest. Process until smooth, processing in multiple batches if necessary. Add reserved butter bean liquid if the dip is too thick, 1 tablespoon at a time. Serve in a large bowl. Top with remaining olive oil, basil, salt, and M&B Chopped Garlic, and lemon zest curls. Serve with crackers, bread, or veggies.

Servings: 6 | Time: 10 minutes



mortonbassett.com

