

**White Bean Hummous**  
**(c/o Rebar modern food cookbook)**

**2 x 15 oz cans white kidney beans drained and rinsed**  
**2 garlic bulbs, roasted**  
**Juice of one lemon**  
**5 tbsps minced fresh sage**  
**¼ cup toasted pine nuts**  
**1 ½ tsp sea salt**  
**1/3 cup extra virgin olive oil (EVOO)**

**Squeeze or scoop the roasted garlic flesh from the skins. Mash all of the ingredients together in a bowl, or pulse in a food processor. Add stock or water to thin and season to taste.**

**Refrigerate for up to 3 days. Serve at room temperature with EVOO drizzled on top and fresh cracked pepper. Serve with pita chips, corn chips or on homemade crostini's.**