

Make-Ahead Recipe #9: White Bean Puree



- 1 15-ounce can white beans (great northern, navy, butter or cannellini)
- (If you are starting with dry beans, soak 1 cup for an hour, then cook according to instructions.)
- 1 to 2 tablespoons water

> Rinse and drain the beans and put in the bowl of your food processor. Pulsing in on/off turns, puree the drained beans with just 1 tablespoon of water in processor until smooth, stopping occasionally to scrape down sides of bowl. The goal is a smooth, but not wet, puree. (You are aiming for the consistency of peanut butter.) If necessary, thin with a little more water by one teaspoonful at a time until there are no flecks of whole beans visible.

> Store in the refrigerator up to 3 days, or freeze 1/4 cup portions in sealed plastic bags or small plastic containers. Makes about 1 cup of puree. Double this recipe if you want to store another cup of puree.