



Garlic White Bean Puree

This garlic & white bean puree is packed with the flavor of the fresh roasted garlic, balanced with thyme, cottage cheese, and other seasonings.

Ingredients:

- Head of garlic
- Olive oil
- 2 cups dried white beans
- Water
- 1/2 cup cottage Cheese
- 1 3/4 tsp salt
- 1/2 tsp chopped thyme
- Pepper to taste

Directions:

1. Cut off the top third of garlic and coat the cut side with olive oil.
2. Wrap loosely in foil and roast at 400° until soft (about 1 hour).
3. Pour dried beans into pot and cover with water by 3 inches. Bring to a boil, cover, and simmer until very tender (1 to 1 1/2 hours).
4. Add cooked beans, cottage cheese, salt, pepper, chopped thyme, and 8 garlic cloves to blender.
5. Blend until the consistency of mashed potatoes.
6. Serve and enjoy!



"I'm a greater believer in luck, and I find the harder I work the more I have of it." - Thomas Jefferson