



White Bean Crostini Topping

FEATURING Chardonnay vinegar and Italian olive oil

Ingredients:

Two cans small cannellini beans
drained
1/4 cup Italian olive oil
Two tablespoons Chardonnay
vinegar
Two large shallots minced or half
of a small red onion minced
Two tablespoons Italian parsley
minced
Two cloves of garlic pressed or
minced
Four sage leaves chopped super
fine
1/2 teaspoon salt 1/4 teaspoon
pepper

Directions:

In a medium bowl mash 1/2 can of beans
with a fork until broken up but not
smooth. Add the rest of the beans,
shallot, oil, garlic, herbs and salt &
pepper and mix. Taste for salt and pepper.
To serve: cover with a generous glug of
Italian olive oil and get out the crunchy
grilled, broiled, or toasted Italian bread
and let your guests help themselves or top
the bread, cover with Parmesan cheese,
and run under the broiler for 2 minutes
until the cheese is melted.



Vinaigrette

Oil and vinegar to tap, taste and treasure

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