

## *White Bean, Anchovy and Caper Spread*

- 1 (15 ounce) can white beans (such as cannellini), rinsed well
- 2 to 4 anchovy fillets
- 1/4 cup (1/2 stick) butter, softened
- 1 Tbs good-quality olive oil
- 2 Tbs capers, rinsed
- 2 Tbs minced parsley, plus additional for garnish if desired

*This is a good topping for bruschetta or crostini. Add more anchovies if you like them.*



Pulse the white beans, anchovies and butter in a food processor until coarsely blended. Add the olive oil and purée until nearly smooth.

Transfer to a bowl and stir in the capers and parsley. Season with salt

Serve at room temperature with crostini or bruschetta. Sprinkle with more minced parsley, if desired.

