

WHITE BEANS WITH ROSEMARY AND GARLIC

1 cup dried white beans
salt
1/4 cup extra-virgin olive oil
4 garlic cloves, coarsely chopped
1 teaspoon coarsely chopped rosemary leaves

Soak the beans overnight in 4 cups of water.

Drain and transfer to a heavy pot. Add water to cover by 2 inches. Bring to a boil. Lower the heat and skim off the foam. Simmer gently for 2 hours or so, until the beans are tender. Add more water if necessary during the cooking. Season to taste with salt.

In a skillet over low heat, warm the olive oil. Add the garlic and rosemary. Cook just until the garlic is soft, about 2 minutes. Stir into the beans, taste for salt, and adjust as needed. Let the dish sit for a few minutes before serving to allow the flavors to marry (don't you just love that description?!).