

INGREDIENTS

- 1 (19 ounce) can white beans, drained
- 1 tbsp lemon juice
- 1 tbsp fresh rosemary
- 1 clove garlic, minced
- 1/4 cup olive oil
- salt & pepper to taste
- sourdough slices or crackers to serve

Rosemary White Bean Dip

A Pepper Bridge Winery Favorite

adapted from Natasha Bull

PREPARATION

Remove the needles from the stems of the rosemary sprigs. Give them a few rough chops to help break down the needles.

Add the ingredients to the bowl of your food processor. Process on high while drizzling the oil in slowly. Stop to scrape down the sides.

Serve immediately or chill.

INGREDIENTS

- 1 pie crust (store bought is fine!)
- 2 tbsp unsalted butter
- 4 cups Walla Walla Sweet Onions, diced
- 2 tsps garlic, mined
- 2 tsps fresh thyme
- salt & pepper to taste
- 2 tbsp All Purpose Flour
- 1/2 cup heavy cream
- 1 cup mozzarella, shredded
- 1 large egg, beaten
- 1/4 Cup Sauv. Blanc

Walla Walla Sweet Onion Galette with Cheese & Thyme

A Pepper Bridge Winery Favorite

adapted from The Food Charlatan

PREPARATION

In large skillet melt butter over med-high flame, then add the onions, garlic, thyme, Sauv Blanc, and salt & pepper. Saute until soft and translucent, about 15 mins.

Reduce flame to low, add flour, stirring quickly until well combined. Then slowly add heavy cream, combining gradually until a thick mixture forms. Simmer 2-3 mins then remove from heat.

Preheat oven to 375 degrees Fahrenheit. Line baking sheet with parchment paper, sprinkle with a touch of flour.

