

ROSEMARY'S WHITE BEANS

Seasoned with Italian parsley, rosemary & white wine

6 cups canned Great Northern beans, rinsed & drained

1 c coarsely chopped plum tomatoes

1 med onion, halved & thinly sliced

2-3 cloves garlic, minced

1 T chopped fresh rosemary,

OR 1 t dried

3 T chopped fresh Italian parsley

1/3 c extra virgin olive oil

salt to taste

1/2 c chicken stock

1/4 c dry white wine

Coarsely ground black pepper

Heat the olive oil in a large, heavy skillet. Add the onion and garlic & sauté, stirring, for five minutes.

Stir in the herbs and tomatoes. Cook, stirring occasionally, over medium heat for 10 minutes.

Stir in the beans, chicken stock and wine. Cook uncovered for 25-30 minutes. Stir often.

Season to taste with salt & pepper.