**Trevor Kunk’s Heirloom Bean Dip**

**Rancho Gordo**

Appetizer for 10-12+

**Ingredients**

2 lbs. Yellow Eye or Moro beans, soaked
2 carrots, peeled
2 onions, peeled and roughly chopped
3 ribs celery, washed and roughly chopped
10 cloves garlic, peeled
1 lb. bacon
2 T salt
Salt and pepper to taste
Extra virgin olive oil
Lemon juice
\* Optional: dash of Tabasco, red wine vinegar

**Procedure**

1. Preheat the oven to 375 degrees. Arrange the bacon on a roasting pan and roast the bacon until cooked, about 25 minutes. Remove the bacon and fat, reserving both. Add the vegetables and garlic to the roasting pan and toss with enough of the reserved bacon fat to coat. Save the remaining fat for another dish.
2. Return the pan to the oven and roast until the vegetables start to caramelize, about 15 minutes.
3. In a Dutch oven or stock pot, add the soaked beans, the reserved bacon, 2 T salt, and the roasted vegetable mixture. Stir well and cover by 2 inches of water. Bring to a rapid boil and allow to continue boiling for about 10 minutes. Reduce heat to a simmer and continue cooking until the beans are soft, between 45 and 90 minutes.
4. Puree the cooked beans with an immersion blender or in batches in a blender.
5. Pass the pureed beans through a chinois, food mill, or finely meshed sieve (a food processor works\*). The viscosity should be light and creamy. Add water if necessary.
6. Right before serving, add the optional dash of Tabasco and red wine vinegar, and swirl in olive oil and lemon juice.

\* modifications by Shelley Witten, Sonoma County North Events