



# White Bean and Ham Dish

Makes 6-8 servings

Serve warm over rice

## INGREDIENTS

32 ounces (canned) northern white beans

### DRESSING:

2 tablespoons corn starch  
1/3 cup Dijon mustard  
2/3 cup red wine vinegar  
Salt and pepper to taste

2 garlic cloves, peeled and minced  
2 cups extra virgin olive oil

1 cup of above dressing

1 medium yellow onion, thinly sliced  
1 tablespoon butter  
1 pound cooked cubed ham

1 cup Italian parsley, chopped  
1 cup black olives, sliced

## DIRECTIONS



**Cook in a large pot until heated through.** Drain and rinse. Place in large serving dish. Keep warm while making dressing.



Process in food processor for 1 minute to thicken.



With food processor running, drop in garlic and slowly add oil through feed tube. Turn off processor when thoroughly incorporated. Set aside one cup. Store remaining dressing in refrigerator in an air tight container.



Pour over above warm beans. Stir to coat.



**Sauté onion in butter until translucent.** Stir in ham and **cook until heated through.** Stir into above bean mixture.



Stir into above until coated. Extra dressing may be added if too dry. Cover and refrigerate until ready to serve. Before serving, **heat in microwave for 40-60 seconds**, or until heated through (stirring every 10 seconds). Serve warm over rice.



