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Ali Slagle's

INGREDIENTS

FOREVER

Bruschetta Beans (with Brown Butter)

Serves 4

- 2 pints cherry or other small tomatoes
- Salt
- 1 ½ cups cooked white beans (one 15-ounce can or cooked from ½ cup dried beans)
- 2 garlic cloves
- 5 tablespoons unsalted butter
- 5 thyme, sage, or oregano sprigs
- Pinch of chile flakes
- 1 ice cube
- Crusty bread

1. Halve **2 pints cherry or other small tomatoes** and transfer to a large bowl. Season generously with **salt** (like 1 teaspoon Diamond Crystal Kosher) and stir to combine, smashing some of the tomatoes with your spoon as you go. Drain and rinse **1 ½ cups cooked white beans (one 15-ounce can or cooked from ½ cup dried beans)**. Stir the beans into the tomatoes.

2. Finely chop **2 garlic cloves**. In a small skillet or saucepan, melt **5 tablespoons butter** with **3 thyme, sage, or oregano sprigs** over medium. Stir until the foam and sputtering has calmed and the butter looks and smells golden and toasty, 3 to 5 minutes. Turn off the heat, add the garlic and **pinch of chile flakes** and stir until you smell garlic. Add the **ice cube** and shake the skillet until the ice cube melts and emulsifies with the butter.

3. Scrape the butter over the tomatoes and stir to combine. Season to taste with **salt**. Serve with sliced or torn **crusty bread** for mainlining bites and sopping buttery tomato juices. (Refrigerate leftovers and bring to room temperature or gently warm in a skillet.)

