

## White Bean Salad with Garlic and Savory

1 cup dried white beans  
1 yellow onion, diced  
1 celery stem, diced  
2 garlic cloves, smashed and minced  
3 Tbsp olive oil  
1 Tbsp white wine vinegar  
1 Tbsp fresh summer savory, chopped  
Salt and pepper to taste

### Method:

Soak beans overnight. Drain. Cover with fresh water. Bring to a boil. Simmer until tender. Drain. Add onion, celery and garlic to hot beans. Once cooled, add olive oil and vinegar. Add fresh herbs. Season and toss.

*(by Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*