

## Navy Beans in Raspberry Vinaigrette

*A combination that is irresistible- Serve as a vegetable or salad*

- 2 Cups or 1 can drained navy beans or cannellini
- 1 Cup onion- finely chopped
- 1 Garlic clove-minced
- 2 Tablespoons parsley- finely chopped
- 2 Tablespoons fresh basil- chopped
- 1 Tablespoon fresh mint- chopped
- ¼ Teaspoon salt
- Freshly ground pepper
- 1 Teaspoon honey
- ¼ Cup raspberry vinegar
- ¼ Cup olive oil
- ½ Cup fresh raspberries- rinsed and drained or frozen- thawed & drained



*Picture by Cheryl Morgan*

In a 1-quart saucepan, mix onion, garlic, parsley, basil, mint, salt, pepper, honey, vinegar, and olive oil. Mix well. Add the beans and mix lightly so as not to crush or break them. Heat over very low heat until warmed through.

Serve warm or cooled. Just before serving, gently stir in raspberries.

*Makes 4 servings.*