White Bean, Roasted Garlic & Calabrian Chili Canapés

Make-ahead · Spicy · Holiday · Makes 60–70 (with spread left over)

Ken's note: TBD

Ingredients

- 2 cans (15 oz) cannellini beans, drained and rinsed
- 1 head garlic, roasted
- 1 solid tbsp chopped fresh rosemary
- 3 tbsp olive oil
- 1 scant tbsp crushed Calabrian chilies
- 2 packages (36 each) mini square toasts
- 2–3 bell peppers, roasted

Method

1. Roast the garlic: slice the top off the head, drizzle with olive oil, wrap in foil, roast at 400°F for 1 hour.
2. Roast the peppers (can be done ahead): quarter, remove seeds and ribs, press flat on a foil-lined pan. Broil on high about 12 minutes, checking and rotating, until skins are almost entirely black and blistered. Wrap the foil around them and steam 10 minutes, then peel. Cut into bite-sized diamonds, not too small; the sweet, smoky pepper balances the spicy spread.
3. Squeeze the garlic from its skins; blend with beans, rosemary, oil and chilies until smooth. Pipe onto toasts; top each with a pepper diamond.