

## **Butter Bean Canapés**

I love beans and the big butter beans (habas grandes) available in cans at the supermarket are well suited for these canapés. The bean mixture also makes a great first-course salad or meat accompaniment. If made up to 3 hours ahead, the bread will, for the better, soak up the juices from the beans.

Mix together in a bowl 1 can (15.5 ounces) drained butter beans (large white beans), 1 tablespoon Dijon mustard, 2 tablespoons fresh lemon juice, 3 tablespoons chopped onion, 2 tablespoons chopped fresh parsley or chives, 1 teaspoon chopped garlic, 3 tablespoons extra-virgin olive oil, and 1/2 teaspoon each salt and freshly ground black pepper. Cut twelve 1/3-inch-thick slices from a baguette. Mound the bean mixture on the bread slices. Serve.

**Makes About 3 Dozen**