# Roast Shallot and White Bean Dip with Cranberry Ripple

About 850 g bean dip plus about 160 g cranberry ripple and 240 g crackers; 12 buffet portions | Active 25 min | Cook 35 min | Total 135 min (cold service and transport) | Cold-travel planning: 135 min; follow the stated cooling endpoint and finishing route.

## Ingredients

- 9 oz (250 g) peeled shallots, each cut into 4 pieces
- 1 tbsp (15 ml/14 g) olive oil
- 2 cans white beans, each about 14-15 oz/400-425 g, drained and rinsed to give 17 oz (480 g) beans
- 1/2 cup (120 g) plain yogurt made with pasteurized milk
- 1 tbsp (15 ml) lemon juice
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) ground black pepper
- 3 1/2 oz (100 g) fresh or frozen cranberries
- 1/4 cup (60 ml) orange juice
- 1 1/2 tbsp (30 g) honey
- 8 1/2 oz (240 g) plain crisp crackers, ready to eat

## Set out

Oven, Small rimmed roasting tray, Small saucepan, Food processor or potato masher and knife, Mixing bowl, Shallow cooling containers, Serving bowl and separate clean spreading spoon, Cooler with ice packs

## Allergens

Milk, Wheat. Check labels and substitutions.

## Make it

**1.** Heat the oven to 400°F (200°C). Toss the shallots and oil on the tray. Roast 25-35 minutes, turning after 15 minutes, until fully soft with browned edges. Transfer to a shallow container and cool for about 20 minutes.

**2.** While the shallots roast, put the cranberries, orange juice and honey in the saucepan. Simmer 8-12 minutes, stirring, until every berry has burst and the mixture is thick enough to hold a spoon trail. For frozen fruit, also complete any cooking method or minimum time on its package, extending this simmer if required; the berries must be fully cooked before the cold dip is made. Mash the berries and transfer to a separate shallow container. Cool briefly, then refrigerate.

**3.** Blend the cooled shallots with the beans, yogurt, lemon juice, salt and pepper until nearly smooth, scraping down the bowl. Transfer to a shallow covered container and refrigerate until the dip is at 40°F (4°C) or below, allowing at least 1 hour. Chill the cranberry mixture to the same temperature.

**4.** At serving time, spoon the dip into a clean bowl. Add all the cranberry mixture in small dollops and draw a spoon through it only 3-4 times to make a ripple. Serve with the measured crackers, offering a clean spreading spoon rather than encouraging repeated dipping with a bitten cracker.

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## Bring it

Take two cold lidded containers in a cooler with ice packs, plus a serving bowl, spoon and sealed crackers. Keep the bowl on ice during a long buffet or set out half and refill with a clean bowl. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

## Finish at the gathering

No cooking equipment is required. Allow 3 minutes to transfer and ripple the dip. Ask for refrigerator space or bring a bowl that nests securely in ice; garnish is already built into the recipe, so nothing needs to be hunted down in the host's kitchen.

## Make it yours

Use the dip at a winter book gathering with cranberries or at a summer anniversary table with the cherry variation. A smaller bowl and a second cold reserve look more inviting than an oversized bowl left out all afternoon.

## Ingredient labels

Choose crackers by their actual label; many also contain sesame, soy or milk. Honey is not suitable for children under 12 months; this is an adult/general party recipe.

## A useful detail

The 135-minute total allows overlapping cranberry cooking and roasting, about 20 minutes of initial cooling, blending and at least 1 hour of refrigerator chilling. The dish must be cold before cold transport; an hour is a planning allowance, not a promise for every refrigerator. A longer frozen-fruit package cooking stage extends the total; chilling still finishes only when the components reach 40°F (4°C) or below.

## Another way

Use 100 g fresh or frozen pitted tart cherries instead of cranberries; chop them first and simmer until thick. This is a different fruit ripple, not a preserving recipe. If using frozen cherries, complete any package cooking requirements before cooling, even if longer than the stated simmer.

For an orange-free version, replace the orange juice with 60 ml water and keep the lemon in the bean dip. Taste only after cooking; the ripple will be sharper.

## Keep it well

Keep the dip and cranberry mixture in separate covered containers at 40°F (4°C) or below for up to 3 days. Assembled leftovers retain the earliest component's original storage deadline. Keep crackers dry and separate. Do not store or transport this bean-yogurt dip at ambient temperature. Respect the combined travel-and-display limit in "Bring it."