

CASSOULET



Ingredients:

½	Pound	Bacon, cut into ½” pieces (or 1 ham hock)
½	Pound	Pork, cut into ½” pieces (shoulder, chop, steak or roast)
½	Pound	Chicken, cut into ½” pieces (boneless thigh or breast)
2	Medium	Carrots, peeled and chopped
1	Large	Onion, peeled and chopped
3	Stalks	Celery, chopped
6	Cloves	Garlic, sliced thin
1	15 oz can	Chicken Broth
½	Cup	White Wine
3	Each	Bay Leaves
1	Teaspoon	Dried Thyme
1	Teaspoon	Dried Rosemary
1	Teaspoon	Dried Oregano
2	Teaspoons	Salt
½	Teaspoon	Black Pepper
2	15 oz cans	Cannellini or Great Northern Beans, drained
1	15 oz can	Diced Tomatoes, drained
3	Tablespoons	Butter
1½	Cups	Bread Crumbs
½	Teaspoon	Garlic Powder

Directions:

1. Cook bacon in skillet over medium-high heat until almost crisp. Remove and place in cassoulet. Add chicken and pork to skillet and sear. Place in cassoulet with bacon.
2. Place next 12 ingredients (carrots through pepper) in skillet and cook until liquid is reduced by half (about 10 minutes). Add to cassoulet, along with the beans and tomatoes. Stir to combine.
3. Cover and bake in a 350° oven for 1½ hours. Remove from oven and increase temperature to 400°.
5. Melt butter in skillet. Add bread crumbs and garlic powder. Remove from heat and stir to combine. Top the cooked cassoulet with bread crumbs and put back in oven for 5 minutes to brown.