



CASSOULET

- 1 Pound Small White Beans
- 2 1/2 Cups Water
- 5 Small White Onions
- 3 Cloves
- 1 Cup Chicken Broth
- 2 Carrots, Quartered
- 1 Bay Leaf
- 1 Clove Garlic, Minced
- 3 Whole Black Peppercorns
- 1 Teaspoon Salt
- 1/4 Teaspoon Crushed Marjoram
- 1/2 Teaspoon Sage
- 1/4 Teaspoon Thyme
- 2 Tablespoons Butter
- 2 1/2 Pounds Chicken Pieces
- 1 Cup Thinly Sliced Celery
- 16 Ounces Whole Tomatoes
- 1 Cup Dry White Wine
- 1 Pound Polish Sausage, 1/2 Inch Slices

DIRECTIONS

1. In a 5 quart dutch oven combine beans and water. Let soak overnight.
2. Stud 1 onion with cloves.
3. To beans, add onions, chicken broth, carrots, bay leaf, garlic, black pepper, salt, marjoram, sage and thyme.
4. Bring to a boil, reduce heat and let simmer, covered, for 1 hour. Stir occasionally.
5. In a large skillet melt butter over medium heat.
6. Brown chicken on all sides until done.
7. Remove and add to bean mixture.
8. Sauté celery in pan until tender.
9. Add tomatoes, tomato liquid, and wine. Simmer for 5 minutes.
10. Add to bean mixture.
11. Stir in sausage. Cover.
12. Bake in a 350 degree oven for 50 minutes.
13. Uncover and bake an additional 20 minutes.

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15. Bake in a 320 degree oven for 20 minutes.