



CASSOULET

- 1 Pound Dry Great Northern Beans
- 3 Pounds Pork Loin
- 3 Pounds Lamb Shoulder With Bones
- 1 Tablespoon Butter
- 1 Ham Shank
- 1 Pound Salt Pork
- 4 Quarts Bean Soaking Water
- 1 Bouquet Garni
- 6 Small White Onions
- ½ Pound Italian Sausage Links
- 1 Cup Buttered Bread Crumbs
- 1 Jar Tomato Sauce

DIRECTIONS

1. Soak beans overnight in cold water.
2. Roast pork tenderloin in a 350 degree oven for 2 hours, or until tender.
3. After the pork has been roasting for 1 hour, add lamb shoulder that has been browned on both sides in butter.
4. Blanch salt pork in boiling water.
5. Heat bean water to a boil, skim the pot as necessary.
6. Add ham shank and salt pork to the water with the bouquet garni.
7. Return beans to water.
8. Simmer covered for 1 ½ hours.
9. Add peeled onions and Italian sausage to beans.
10. Simmer 1 hour longer.
11. Reduce oven heat to 300.
12. Pour tomato sauce over the meat and bake for 30 minutes.
13. Remove and slice the meats, drain off remaining sauce.
14. Add beans to sauce with some of the water.
15. Return all ingredients to the pan and top with buttered crumbs.
16. Cook in 300 degree oven for 1 hour.