



Classic Cassoulet

INGREDIENTS

1 lb. Cassoulet Beans
3 Garlic Cloves, smashed with the side of a knife
2 Thyme Sprigs
1 Rosemary Sprig
1 Bay Leaf
1 Onion, cut in half
2 Pine Street Market Confit Duck Leg
8 oz. Pine Street Market Bacon Ends, cut into ½ inch slices
4 links Pine Street Market Toulouse Sausage
1 medium Onion, diced
1 medium Carrot, peeled and diced
½ cup dry White Wine
16 oz. Pine Street Market Bone Broth
½ cup Tomato Paste
Kosher Salt & Cracked Black Pepper
1 cup Panko Breadcrumbs
¼ cup Flat Leaf Parsley, minced

PREPARATION

- The night before, combine beans with enough water to cover by 4 inches in a large bowl. Cover and allow to sit overnight.
- Preheat the oven to 350°F.
- Drain the beans and add them to a large pot with enough water to cover by 2 inches. Add the herbs and onion and bring to a simmer. Cook the beans, stirring often, until beans are cooked through. Approximately 1- 1 ½ hours. Strain the beans and discard the water, herbs, and onion.
- Carefully remove the duck confit from the packaging, reserving the additional duck fat surrounding them. Place the duck legs on a sheet pan lined with parchment paper. Bake in the oven for 6-8 minutes, or until they begin to brown and become fragrant.

- While the beans and duck are cooking, heat the reserved duck fat in a large, heavy pot over medium-high heat. Cook the bacon 2-3 minutes per side, or until they become brown and fragrant. Transfer the bacon to a plate, leaving the drippings in the pan. In the same pot, cook the sausages - approximately 4 minutes per side, or until they form a brown crust. Remove the sausages to the plate with the bacon.
- Remove all but 2 tablespoons of drippings from the pot and lower the heat to medium. Add onion, carrot, and garlic. Cook, stirring often, for 5 minutes or until the vegetables begin to soften and become fragrant. Add the wine, scraping the bottom of the pot to dislodge the brown, meaty bits, and reduce by half.
- Add the broth, tomato paste, and beans. Bring to a simmer and taste for seasoning.
- Add the sausage, bacon, and duck legs to the pot making sure to include the drippings.
- Bake in the oven until the beans begin to bubble, about 45 minutes. Sprinkle the breadcrumbs over the top and place back in the oven. Bake until the crust lightly browns, about 30 minutes. Garnish with parsley and allow to cool for 20 minutes before serving.