



# January 2015 Recipe of the Month

## Cassoulet with Italian Sausage

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### What You'll Need:

#### *For The Beans*

- 1 pound dried Great Northern beans
- 1 large onion, halved
- 4 carrots, halved crosswise
- 2 stalks celery, halved crosswise
- 1/4 pound pancetta, diced
- 1 Bouquet Garni:
  - 4 whole cloves
  - 3 sprigs thyme
  - 3 sprigs parsley
  - 2 sage leaves
  - 3 bay leaves
  - 2 heads garlic (unpeeled), tops trimmed
- 1 1/2 pounds Sweet Italian Sausage, casing removed
- Kosher Salt

#### *For The Meat*

- 2 1/2 pounds boneless pork shoulder, trimmed and cut into 1 1/2-inch cubes
- 1 1/2 teaspoons granulated sugar
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon smoked cayenne pepper
- 4 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 3/4 pound pancetta, diced
- 1 onion, chopped
- 4 cloves garlic, smashed
- 1 14 -ounce can whole San Marzano tomatoes, crushed
- 1 1/2 cups dry white wine
- 1 tablespoon tomato paste
- 1/2 ounce (about 1/2 cup) dried porcini mushrooms, rinsed
- 1 wide strip orange zest
- 2 cups Coarse Bread Crumbs

## *Putting It Together*

Place the beans in a large pot. Add enough cold water to cover, bring to a boil and cook 5 minutes. Remove from the heat, cover and let stand 1 hour, then drain. Add onion halves, carrots, celery, the Bouquet Garni and pancetta. Cover with water again, bring to a boil, reduce the heat to medium, cover and simmer 1 hour.

Place the sausage links in the bean mixture and add additional water to cover, if necessary. Cover and cook until the beans are just tender but still hold their shape, turning the sausage halfway through cooking time. Uncover and let cool to room temperature.

Toss the pork shoulder in a mixing bowl with the sugar, oregano, cinnamon, nutmeg, ground cloves, smoked cayenne, 2 tablespoons olive oil, 1 tablespoon each salt and black pepper. Heat 2 tablespoons olive oil in a large Dutch oven over medium-high heat. Working in batches brown the pork on all sides. Remove with slotted spoon. Add the onion and garlic to the pot and sauté until lightly golden. Stir in the tomato paste until fully combined. Add the tomatoes, wine, porcinis and orange zest then return the pork to the pot. Bring to a simmer over medium heat, then reduce the heat to low, cover with the lid and cook until the pork is tender, about 2 hours. Uncover and let cool to room temperature.

Skim off any fat from the bean and pork mixtures. Remove the sausage and bouquet garni from the beans. Unwrap the bouquet discarding everything but the garlic bulbs. Squeeze the garlic out of the bulbs. Slice the sausage links. Discard the carrots, celery and onion halves from the beans. Discard the orange zest from the pork.

In the Dutch oven layer first half the bean mixture, then the pork, sausage, garlic cloves, then the remaining beans. Pour in all the remaining liquid. Put the Dutch oven over medium-low heat and bring the mixture to a simmer, uncovered, about 40 minutes. Preheat the oven to 350 degrees F. Toss the bread crumbs with 2 tablespoons olive oil. Sprinkle on the cassoulet, transfer to the oven and bake until golden brown, about 1 hour. Let rest 15 minutes before serving and enjoy!



*Mangia Bene. Vive Bene.*