

Cassoulet with Chicken and Italian Sausages

A French-style chicken casserole with beans and bacon.

Cook Time: 1 hour, 30 minutes

Ingredients

4 slices bacon, diced
3 pounds chicken thighs
6 to 8 sweet Italian sausages
1 1/2 cups chopped onion
1 large clove garlic, finely minced
1/2 cup chopped fresh parsley
1 large can (15 ounces) tomato sauce
1 can (15 ounces) diced tomatoes
1 cup dry cooking sherry
1 chicken bouillon cube
1/2 teaspoon coarse black pepper
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
1/2 teaspoon dried sage
1/2 teaspoon dried oregano
1 bay leaf
3 large cans (about 16 to 20 ounces each) Great Northern Beans, about 6 to 7 cups cooked beans

Directions

In a Dutch oven, cook bacon until crisp over main fire; transfer to paper towels to drain. In bacon drippings, brown sausages and chicken on both sides, about 10 minutes each side. Transfer chicken and sausages to a plate and set aside.

To remaining drippings in Dutch oven, add chopped onion, garlic, and parsley; cook over medium low heat until onion begins to yellow, about 5 to 7 minutes. Add tomatoes, tomato sauce, wine, bouillon cube, pepper, seasonings, and bay leaf; bring to a boil. Reduce heat; add to the Dutch oven drained beans, chicken and sausages and stir well. Sprinkle bacon over top. Cover and cook w/ 7-10 coals under and 14-16 over for 45 minutes.

Equipment Needed

Dutch Oven, Fire Pan, Lid Stand, Lid Lifter

Tongs

Serving Spoon

Knife

Serves: 8