

Amavi

Cellars

CASSOULET

serves 6-8

Ingredients

1 lb country-style spareribs (or pork shoulder, cut into 1-in thick pieces)
1 lb mild or medium pork sausage (cut into 1-in thick pieces)
2 medium onions, peeled and chopped
2 garlic cloves, minced, plus one whole clove
2 whole sprigs fresh thyme, plus 2 tablespoons thyme leaves
1 lb bacon (slab is best), cut into 2-inch pieces
1 large celery stalk, chopped
½ medium carrot, peeled and chopped
Kosher salt and freshly ground pepper to taste
4 cups chicken broth
1 cup white wine
1 (14-ounce) can diced tomatoes, with their juice
2 bay leaves
2 (14-ounce) cans white beans, drained and rinsed
2 tablespoons olive oil
1 cup coarse bread crumbs
2 tablespoons chopped parsley

Directions

- Preheat oven to 375°F
- Place spareribs in a heavy pot with half the onion, half the minced garlic, and the thyme sprigs
- Cover with a lid or foil and bake for 1½ hours
- Remove the ribs; set aside
- In the same pot, over medium heat, brown the bacon and sausage
- Remove all but about 2 tablespoons of the fat and add celery, carrot, salt, pepper, thyme leaves, and the remaining onion and garlic (minced and whole) and cook for 1 to 2 minutes
- Add broth, wine, tomatoes, bay leaves, and beans. Bring to a simmer, then add the cooked ribs
- Meanwhile, in a small bowl, mix olive oil, bread crumbs, and parsley
- Sprinkle bread-crumbs mixture over cassoulet and bake for 1 hour, uncovered, occasionally pressing bread crumbs into the cassoulet to thicken
- Let cool and serve