

Smoked Sausage Cassoulet -

Ingredients:

5 bacon slices

1 c chopped onions

1 t. Dried thyme (found in many french dishes) Conversion - twice or three times as much fresh as dried - experts disagree

½ t. Dried rosemary

3 garlic cloves minced

1 ½ pounds lean pork loin cut into 1 in cubes

½ lb smoked turkey sausage (I have kielbasa)

1 t salt

½ t. Ground black pepper

2 14.5 oz cans diced tomatoes (do not drain)

2 15 oz cans great northern beans (do not drain) I don't have northern beans so I am using cannellini beans

½ c. Parmesan cheese, shredded

Fresh parsley to taste

Directions:

Fry bacon until crisp in Dutch oven, set aside to drain. (recipe says over 25 charcoal briquettes.)

Add onion, thyme, rosemary and garlic to bacon drippings in Dutch oven. Saute until tender.

Add port and sausage cubes to oven and fry until pork is fully cooked.

Crumble bacon and add along with salt, black pepper, tomatoes and beans.

Mash about half of the beans against the bottom of the Dutch oven with the back of a large wooden spoon. Stir

Cover with lid and cook in 350 degree oven for 30 minutes stirring occasionally. (recipe for camp fire says relocate 15 of the coals from under the oven to the top, distributing evening over the lid. Leave 10 briquettes under the oven.

Serve, sprinkling Parmesan cheese and parsley over each serving.