

Pork Belly And Smoked Sausage Cassoulet



Ingredients

- 1 pound dried white beans (Great Northern or cannellini)
- 2½ pounds fresh pork belly, cut into 1½-inch cubes
- 2 tablespoons kosher salt
- 1 tablespoon black pepper
- 1 pound smoked sausage, cut into 2-inch segments
- 4 cups diced onions
- 2 cups diced celery
- 2 cups diced carrots
- 8 garlic cloves
- 5 bay leaves
- 1 teaspoon red pepper flakes
- 1 teaspoon chopped fresh thyme
- ½ cup white wine
- 1 tablespoon tomato paste
- 3 tablespoons whole-grain mustard
- About 2 quarts chicken broth

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8
- [Source](#)

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Rate

Directions

1. Put the beans in a large pot and cover with cold water by 6 inches; soak overnight and then drain.
2. Season pork belly cubes with 1 tablespoon of the salt and 2 teaspoons of the pepper. heat a large pot, preferably cast iron, over medium-high heat.
3. Heat the oven 250 degrees.
4. Sear the belly pieces in batches, rolling them around in the pan to brown evenly on all sides, about 10 minutes per batch. Transfer the browned cubes to a plate lined with paper towels.
5. Saute the sausage in the rendered belly fat until lightly browned, 2 to 3 minutes. Add the onion, celery, carrots, garlic, bay leaves, red pepper flakes, and thyme plus the remaining 1 tablespoon salt and 1 teaspoon pepper. Saute until the vegetables start to soften, about 5 minutes. Pour in the wine and simmer to slightly reduce, about 3 minutes. Add the tomato paste and mustard and cook, stirring, until the ingredients are evenly combined, 2 to 3 more minutes.
6. Return the seared pork belly and any accumulated juices to the pot. Add 1 quart of the chicken broth and bring to a slow simmer, then cover, and simmer for 60 and 70 minutes. The belly will be cooked and slightly tender, but should not be falling apart.
7. Add the beans and remaining 1 quart broth, or enough to comfortably cover the beans by 2 inches. Put in the oven and bake, uncovered, stirring the top crust into the beans every hour or so, until the beans are tender, about 3½ hours. Add a little more broth if needed to keep the beans moist and submerged.
8. Increase the oven temperature to 450 degrees. Cook for another 30 minutes to form a crust on top of the bean mixture. Push the crust into the middle of the pot. Cook for another 15 minutes to form a new crust. The cassoulet will have a deep brown crust and look rich and delicious. Cool for at least 30 minutes before serving.

[french](#), [southern](#), [cassoulet](#), [pork](#), [sausage](#), [boudin](#), [pork belly](#), [beans](#), [cannellini](#), [carrot](#), [celery](#), [white wine](#), [mustard](#), [stock](#)

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