

Slow Cooker Cassoulet



Ingredients

- ½ pound dried small white beans, like pea or navy
- 4 cloves garlic, peeled and crushed, plus 1 tablespoon minced garlic
- 1 medium-large onion, chopped
- 2 carrots, peeled and cut into chunks
- 2 cups cored and chopped tomatoes, with their juice (canned are fine)
- 3 or 4 sprigs fresh thyme or 1/2 teaspoon dried thyme
- 2 bay leaves
- ¼ pound slab bacon or salt pork, in 1 piece
- 4 sweet Italian sausages, about ¾ pound
- 1 pound boneless pork shoulder
- 2 duck legs
- Chicken, beef or vegetable stock, or water, or a mixture, as needed
- Salt and freshly ground black pepper to taste
- 1 cup plain bread crumbs, optional
- Chopped fresh parsley for garnish

Info

- **Prep:** 10
- **Cook:** 6 hours+
- **Serves:** 4-6
- [Source](#)

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Directions

1. Combine beans, crushed garlic, onion, carrots, tomatoes, thyme, bay leaves and meats in a slow cooker, and turn heat to high. (If you like, brown sausage and duck legs in a skillet before adding.) Add stock or water to cover by 2 inches. - Cover and cook until beans and meats are tender, 5 to 6 hours on high heat, 7 hours or more on low.
2. When done, add salt and pepper to taste, along with minced garlic. If you like, remove cassoulet from slow cooker, and place in a deep casserole; cover with bread crumbs and roast at 400 degrees until bread crumbs brown, about 15 minutes. Garnish and serve.

[beans](#), [garlic](#), [carrot](#), [tomato](#), [bacon](#), [sausage](#), [pork shoulder](#), [pork](#), [duck](#), [stock](#), [bread crumbs](#), [french](#), [instant pot](#)

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