

Cassoulet Pot Pie

SERVES: 6 • PREPARATION: 30 MINUTES • COOKING: 3 HOURS

SIGNATURE RECIPES
— from —



INGREDIENTS

- ½ pound dried Great Northern beans soaked overnight in generously salted water, then drained well
- 4 slices bacon, diced
- 1 pound pork shoulder, cut into 1 inch pieces
- Salt and freshly ground black pepper
- ½ pound garlic sausage
- 1 large onion, diced
- 1 carrot, diced
- 1 stalk celery, diced
- 1 head garlic, peeled
- 4 fresh thyme sprigs
- 1 bay leaf
- 1 can (28 oz.) peeled plum tomatoes, drained and coarsely chopped
- 2 cups low sodium chicken stock
- ¼ cup chopped fresh flat leaf parsley, stems removed
- Salt and pepper to taste
- 3 sheets puff pastry, defrosted
- 1 lightly beaten egg

INSTRUCTIONS

- 1 Preheat the oven to 325°F.
- 2 Season the pork generously on all sides.
- 3 Brown the bacon in a large dutch oven over medium heat. When crisp, remove and set aside. Brown the pork in batches, until deeply caramelized on all sides, about 8 minutes per batch. Remove and set aside.
- 4 Add the sausages and cook until well-browned on all sides. Remove sausage, slice and set aside.
- 5 Drain fat leaving 2 tablespoons of oil. Add the onions and cook until translucent (not brown), about 2-3 minutes. Add the beans, carrot, celery, garlic, thyme, bay leaf, tomatoes, stock and meat to pot. Bring to a simmer over medium heat. Cover and place in the oven for 2 to 2 ½ hours until beans and pork are tender. Remove from heat, add parsley, salt and pepper to taste.
- 6 After stew has cooled, preheat oven to 400°F.
- 7 Divide stew among six cocottes. Trim the puff pastry to cover the cocottes and gently press against the rim to adhere. Brush tops with lightly beaten egg mixed with 1 teaspoon water. Slice a small x to vent. Bake until tops are puffy and golden, about 20-25 minutes. Enjoy warm.